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Agriculture

Food Safety
and Inspection
Service

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Meat and Poultry Inspection, 1982

Report of the Secretary of Agriculture to the U. S. Congress



Preface

USDA's Food Safety and Inspection Service (FSIS) is responsible for administering a comprehensive system of inspection laws. In carrying out its mission, FSIS strives to maintain a safe, wholesome, and properly labeled food supply at the least possible cost. The Agency's actions and accomplishments during 1982 reflect its commitment to that goal. This report summarizes domestic meat and poultry inspection, foreign inspection program review, and related FSIS activities in the past year.

The list of plants certified to export to the United States is being presented to Congress as an addendum to this publication. It is available from FSIS upon request.

In this publication, information about domestic inspection is presented on a fiscal year basis to complement the congressional budget process. Information on review of foreign inspection systems is presented on a calendar year basis, as required by law. The report is organized as follows:

Part I describes FSIS and its responsibilities. It also describes the organizational units involved in meat and poultry inspection and related functions, and it shows the interdependence of these units.

Part II statistically summarizes domestic inspection and related activities for fiscal year 1982 (October 1, 1981, through September 30, 1982).

Part III statistically summarizes FSIS review of foreign inspection systems and related activities for calendar year 1982.

Part IV describes Agency actions taken to improve the efficiency and cost-effectiveness of inspection and related functions, and actions on issues of public concern.

Readers may also wish to examine the **Food Safety and Inspection Service Program Plan for Fiscal Year 1983**, which describes the functions and planned activities for fiscal year 1983. The **Plan** may be requested from the Policy and Program Planning Staff, Food Safety and Inspection Service, U.S. Department of Agriculture, Room 106, Cotton Annex, Washington, D.C. 20250.

Questions about this report or about FSIS may be directed to Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, D.C. 20250.

This annual report to the Committee on Agriculture of the U.S. House of Representatives and to the Committee on Agriculture, Nutrition, and Forestry of the U.S. Senate is submitted as required by: sections 301(c)(4) and 20(e) of the Federal Meat Inspection Act, as amended (21 U.S.C. 661 and 21 U.S.C. 620); and sections 27 and 5(c)(4) of the Poultry Products Inspection Act, as amended (21 U.S.C. 470 and 21 U.S.C. 454).

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Food Safety and Inspection Service Organizational Structure



I: Organization and Responsibilities

Food Safety and Inspection Service

The Food Safety and Inspection Service (FSIS) of the U.S. Department of Agriculture assures that meat and poultry products moving in interstate and foreign commerce for use as human food are safe, wholesome, and accurately labeled. The Agency has five major program units: Meat and Poultry Inspection Operations (MPIO), Meat and Poultry Inspection Technical Services (MPITS), Science, International Programs (IP), and Administrative Management. Each major program unit is headed by a Deputy Administrator who reports to the Administrator of FSIS.

International Programs was established during 1982 as part of the Agency's effort to strengthen and unify USDA's programs involving meat and poultry imports and exports. It includes the Foreign Programs and Export Coordination staffs as well as the Veterinary Attache assigned to the European Economic Community in Brussels.

Creation of the unit was prompted by growing concern and complexity in recent years in the control and inspection of imported meat. During 1981, FSIS inspectors discovered illegal shipments of horse and kangaroo meat from Australia which led to the impoundment of 66 million pounds of product from that country. In 1982, all Costa Rican meat plants were removed from the list of approved exporters to the United States when it was discovered that adulterated product was entering this country.

Appointment of a Deputy Administrator for International Programs allows the Agency to more sharply define and manage its responsibilities in the area of foreign operations. It also signals a stronger role for the Agency in expanding foreign markets for U.S. meat and poultry by assisting U.S. processors in meeting special requirements and restrictions imposed by foreign countries.

FSIS carries out the U.S. Department of Agriculture's responsibilities under the authority of the Federal Meat Inspection Act and the Poultry Products Inspection Act. These laws protect consumers by assuring that meat and poultry products are wholesome, unadulterated, and properly marked, labeled, and packaged. The laws also protect producers by ensuring that no one gains an unfair economic advantage by putting unwholesome or misbranded products on the market. FSIS interacts with other agencies within the Department, such as the Agricultural Research Service, the Agricultural Marketing Service, the Animal and Plant Health Inspection Service, the Economic Research Service, and the Statistical Reporting Service. FSIS also maintains relationships with other Federal agencies having roles in food safety assurance, notably the Food and Drug Administration and the Environmental Protection Agency.

Meat and Poultry Inspection Operations

Meat and Poultry Inspection Operations (MPIO) encompasses the divisions of FSIS which provide inspection in domestic meat and poultry plants, direct the Agency's compliance activities, and oversee the Federal-State cooperative

inspection program. Only federally inspected meat and poultry plants may sell their products in interstate and foreign commerce. The Deputy Administrator for MPIO directs the activities of Regional Operations, Compliance and Staff Operations, and the Program Management Support Staff.

REGIONAL OPERATIONS

Regional Operations oversees the more than 8,000 inspectors in plants that sell meat and poultry in interstate and foreign commerce. In addition, Regional Operations monitors product labels for accuracy; facilities and individuals for compliance with the inspection laws and regulations; and State programs

for standards at least equal to those of the Federal inspection laws. These activities are carried out by a network of five regional offices, plus area offices, and inspection circuits.

Each region, as shown in Figure 1, includes five or six subordinate area offices, each managed by an area supervisor. Each area includes several inspection circuits; each circuit supervisor supervises inspectors-in-charge of the plants within a circuit. The majority of the inspection workload is borne by field employees--the workforce of food inspectors and veterinarians who actually perform inspection in meat and poultry slaughtering and processing plants.

Figure 1
Meat and Poultry Inspection Regions and Area Offices



● Regional Headquarters

● Area Office

Note Area Office also in San Juan, Puerto Rico for Puerto Rico and the U.S. Virgin Islands. Area Office in Salem, Oregon services Alaska, Hawaii, Guam, and American Samoa.

The **Emergency Programs Staff** assesses the significance of food contamination incidents and coordinates FSIS actions in response to residue, microbiological, and other contamination problems. When appropriate, the Staff initiates recall action to recover products suspected of adulteration or misbranding. In addition, the Staff initiates the Contamination Response System, an interagency control system for responding quickly and efficiently to problems involving drug and chemical residues in the food supply.

The **Federal-State Relations Staff** provides technical support and direction to State governments to assure that State inspection programs enforce requirements at least equal to those of the Federal inspection laws. State-inspected plants may sell their products only within the State. The Staff also gives technical assistance to plants operating under the Talmadge-Aiken Act and coordinates the interpretation of policies for reviewing certain operations that are exempt from routine inspection.

The **Compliance Division** monitors businesses engaged in interstate food marketing and distribution. The Division investigates violations of the inspection laws; controls violative products through detentions, civil seizures, and voluntary recalls; and assures that appropriate criminal, administrative, and civil sanctions are carried out.

Meat and Poultry Inspection Technical Services

Meat and Poultry Inspection Technical Services (MPITS) performs much of the developmental and experimental work that serves as the basis for refining and modernizing inspection standards and procedures. MPITS also assesses the food safety and public health implications of emerging agricultural practices and technology, provides training for inspection personnel, develops meat

and poultry product standards, and approves product labels. The Deputy Administrator for Meat and Poultry Inspection Technical Services directs the following divisions: Facilities, Equipment and Sanitation; Industrial Engineering and Data Management; Processed Products Inspection; Program Training; Slaughter Inspection Standards and Procedures; Technology Assessment; and Standards and Labeling.

The **Facilities, Equipment and Sanitation Division** develops standards for facilities, equipment, and sanitation programs which will assure that products produced in a plant will be sanitary and wholesome. The Division is responsible for approving drawings and specifications of meat and poultry facilities and equipment prior to their use in federally inspected plants.

The **Industrial Engineering and Data Management Division** conducts work measurement studies which are used in the development of more efficient inspection methods and workplace design. The Division also designs management information systems and collects inspection, production, and workload forecasting data.

The **Processed Products Inspection Division** establishes industry operating requirements and inspection procedures for ensuring that processed meat and poultry products are safe, wholesome, unadulterated, and correctly labeled. The Division also develops guidelines for the Total Quality Control (TQC) inspection program and evaluates plant quality control systems for participation in TQC.

The **Slaughter Inspection Standards and Procedures Division** develops regulations and standards for use in plants slaughtering meat and poultry. The Division designs, tests, and helps implement efficient, cost-effective procedures for the ante-mortem and post-mortem inspection of animals.

The **Program Training Division** plans, develops, and administers all inspection training policies and programs. Training is conducted on-the-job and at the Fort Worth, Tex., Training Center. Educational materials are also made available for loan.

The **Standards and Labeling Division** reviews and approves all labels for federally inspected meat and poultry products. Label reviewers make sure the label is truthful and not misleading and that the product contains appropriate ingredients. The Division also develops formal product standards which specify the meat or poultry content and ingredients of processed products.

The **Technology Assessment Division** collects information on emerging scientific, technological, and industrial research from a network of domestic and international monitoring stations. The Division assesses research information and identifies those issues with potentially high impact on FSIS, the industry, and consumers.

Science

The Science program furnishes analytical support and scientific guidance to the meat and poultry inspection program. Science support services are designed to assure that meat and poultry products are safe from disease, microorganisms that cause food poisoning, harmful chemicals, and toxins. Laboratory analysis enables FSIS to detect insanitary preparation and economic adulteration (the substitution of cheaper or less desirable ingredients for those required).

Science cooperates with other Federal agencies (notably FDA, EPA, and the Centers for Disease Control) and with State and local health authorities in carrying out its responsibilities. It develops and

maintains close ties with national and international scientific communities in order to keep abreast of scientific and technological advances and to open new avenues for the exchange of scientific information.

The Deputy Administrator for Science directs the activities of seven divisions: Pathology and Epidemiology; Chemistry; Microbiology; Residue Evaluation and Planning; Field Service Laboratories; Food Ingredient Assessment; and Mathematics and Statistics.

The **Pathology and Epidemiology Division** develops the pathology, epidemiology, and serology programs that support meat and poultry inspection. The Division provides laboratory and investigative services, studies infectious agents associated with food, and develops serological tests for infectious and toxic agents found in meat and poultry products. The Division operates the Meatborne Hazard Control Center, which investigates reports of potential health hazards.

The **Chemistry Division** develops and improves practical analytical procedures for detecting adulterants and chemical residues in meat and poultry products. The Division performs highly complex chemical analyses, coordinates an accredited laboratory program, and conducts onsite technical reviews of chemistry field service laboratories to assure the quality and integrity of analytical results. In addition, the Division participates with FDA in evaluating New Animal Drug Applications.

The **Microbiology Division** provides analytical services to Federal, State, and local agencies and advises other FSIS divisions of the significance of laboratory results. The Division develops economical and efficient analytical screening methods for

use in laboratories, in plants, and on the farm. The Division also carries out special investigations, on the safety and quality of products and processes.

The Residue Evaluation and Planning Division develops and coordinates the FSIS role in controlling unsafe drug and chemical residues that may occur in meat and poultry. The Division develops residue monitoring and surveillance programs for both the domestic and import inspection programs. It also has primary responsibility for the Residue Avoidance Program, a cooperative educational effort involving producer organizations and the Extension Service.

The Field Service Laboratories Division is a network of laboratories strategically located to provide analytical support to FSIS activities. The laboratories are located in Athens, Ga.; St. Louis, Mo.; and San Francisco, Calif. FSIS augments the analytical capacity of these laboratories by contracting with State and private laboratories.

The Food Ingredient Assessment Division provides evaluative support, planning, and guidance in the scientific areas of nutrition and product safety. The Division evaluates the chemical safety and suitability of ingredients and food additives used in meat and poultry products. It also evaluates the safety of packaging materials and chemical compounds.

The Mathematics and Statistics Division provides mathematical and statistical support for the inspection program. The Division summarizes and assists in the interpretation of data developed within the Agency, advising other staffs on the validity and application of statistical conclusions.

International Programs

International Programs carries out the requirements of the Federal Meat Inspection Act, Poultry Products Inspection Act, and the Wholesome Meat Act of 1967 to assure the wholesomeness of imported meat and poultry products. This unit is also responsible for carrying out and coordinating activities to reduce regulatory barriers to the export of U.S. meat and poultry products and maintain a favorable trade picture for these products in foreign markets. IP handles liaison activities with other Federal agencies involved in international policy development and with industry representatives involved in international trade in meat and poultry products. The Deputy Administrator for IP manages program activities carried out by the Foreign Programs Division, the Export Coordination Division, and the Veterinary Attache to the European Economic Community.

The Foreign Programs Division assures that imported meat and poultry products are safe, wholesome, and properly labeled. The Division develops standards for inspecting imported products and for evaluating foreign inspection systems.

One measure of a country's inspection effectiveness is its body of laws and regulations, which is evaluated by the Foreign Programs Division. This evaluation is supplemented by the work of 20 veterinary medical officers with considerable experience in the domestic meat inspection system. They conduct periodic onsite reviews of certified foreign plants to assure that the same

standards of inspection are enforced as those enforced in federally inspected U.S. plants. Ten of these officers are stationed in countries that are major exporters to the United States, including two in Australia; and one each in Canada, Costa Rica, Denmark, Mexico, the Netherlands, New Zealand, Uruguay, and West Germany. The other reviewers are stationed in Washington, D.C., and travel to countries when necessary.

The frequency of onsite review is determined by plant size, nature and complexity of operations, and anticipated volume of exports to the United States. Plants that export large volumes or those that are of special concern are reviewed at least four times annually; other certified plants are reviewed at least once a year. Detailed schedules for foreign plant reviews are arranged with the officials of foreign governments by the agricultural attaches at U.S. embassies. Although visits are announced, the officers of the Foreign Programs Division are trained to consider this factor when making evaluations. They conduct independent, indepth surveys of every feature requiring inspection, checking the same items reviewed by supervisory inspectors in U.S. plants. Reviewers are accompanied by representatives of the foreign inspection service, and the two parties may freely exchange technical information.

Officers of the Foreign Programs Division made 2,254 reviews of certified plants in 1982. The data from each review is reported in the list of certified plants in an addendum to this report.

In addition to periodic reviews, the Foreign Programs Division coordinates special reviews of foreign inspection systems when problems arise or are anticipated. Examples of recent reviews, which generally employ experts from FSIS technical staffs, include the review of residue controls in

Denmark and Holland, and reviews of controls to assure product integrity in Costa Rica and Australia.

The action taken by the Administrator of FSIS when deficiencies are reported during either plant or special systems reviews depends on the nature of the deficiencies and on the foreign government's response to them. If no health hazard is involved and the particular deficiency can and will be corrected shortly, shipment of products is not usually interrupted. However, in cases of serious deficiencies or when previously requested corrections have not been made, the Administrator may remove the eligibility of the deficient plant or plants to export to the United States. If the Administrator determines that the problem is systemwide, the export authorization may be removed from all certified plants in the system; or, if more appropriate, an embargo may be imposed on products from that country. These requirements would be effective until the Administrator was satisfied that standards comparable to U.S. requirements were again being enforced.

The Administrator is obligated to inform officials of foreign countries in writing of adverse findings, any restrictive actions required by U.S. law, and conditions established for maintaining or restoring export eligibility. However, most foreign officials do not wait for formal notification before taking appropriate remedial action.

The Division verifies that corrective measures necessary to maintain or restore export eligibility have been taken. In some cases, the Division informs foreign officials of the application of technical requirements to a specific situation or the need to replace marginally acceptable facilities and practices with improved equipment and techniques.

In other cases, the Division suggests adjustments in management practices that would assure the foreign inspection system of more, effective and reliable plant performance.

The Export Coordination Division (ECD) assists the U.S. meat and poultry industry in meeting the requirements for exporting to foreign markets. The Division maintains liaison with over 70 foreign inspection programs. Requirements to export meat and poultry to foreign markets are outlined and periodically updated in the Meat and Poultry Inspection Manual and in Bulletins. ECD serves as a point of contact for plant management, export firms, and MPIO field personnel to assist them in complying with foreign export requirements. ECD consults with industry organizations on a regular basis to keep them informed and to resolve potential differences in the interpretation of export certification requirements.

The Division's staff discusses U.S. inspection procedures and program policies with foreign officials. ECD encourages foreign governments to accept these procedures and policies and reduce restrictions on meat and poultry products exported by the U.S. To resolve differences involving U.S. exports, the ECD staff meets with officials of countries that either currently import or plan to import U.S. meat and poultry products. For example, during the past year an ECD staff member visited the Middle East, Southeast Asia, and Japan to document the requirements of each country for receiving products from the U.S. and to resolve serious conflicts which threatened to substantially reduce U.S. meat and poultry exports to these areas. ECD also maintains liaison with Federal agencies and U.S. embassies to coordinate activities involving export opportunities and to resolve any conflicts that might arise--

especially those that could result in delaying acceptance of exported U.S. products into foreign markets.

The Division also coordinates reviews of U.S. inspection systems by foreign officials. ECD develops itineraries for and accompanies foreign officials on plant reviews. ECD receives foreign review reports, which are disseminated to MPIO staffs. The Division also coordinates the Agency's response to these reviews. Finally, the Division maintains records on and informs the reviewing countries about corrective actions taken by U.S. plants. In 1982, the Federal Republic of Germany reviewed 35 U.S. meat plants in a seven-week period. The United Kingdom completed 42 reviews in an eight-week period. Canada, which reviews U.S. plants two weeks of each month, visited approximately 120 establishments during 1982.

The Veterinary Attache is responsible for the onsite presentation of the U.S. perspective and position on matters of mutual concern to FSIS and those of the EEC and its member States. In addition, the Veterinary Attache provides broad veterinary expertise for the U.S. diplomatic mission to the EEC, thus establishing a sound technical foundation for the consideration and resolution of issues of interest.

Units in the Office of the Administrator

The **Policy and Program Planning Staff** carries out an Agencywide, systematic review of existing regulations and coordinates the review and approval of new regulations. The Staff also coordinates all FSIS emergency preparedness functions, and develops options for Agency management to consider in the formulation of new policy.

The **Review and Evaluation Staff** monitors the effectiveness of FSIS inspection programs and carries out special studies and evaluations to improve program effectiveness. The Staff also coordinates FSIS participation in efforts to reduce fraud, waste, and mismanagement, and in audit activities of the U.S. General Accounting Office and USDA's Office of the Inspector General.

II: Domestic Program Activities

Federally Inspected Plants

Table 1 presents the number of meat and poultry slaughtering and/or processing plants that operated under Federal inspection as of September 30, 1982.

Only federally inspected plants may sell their products in interstate or foreign commerce. Talmadge-Aiken plants are federally inspected, but staffed by State employees.

TABLE 1

Type of Plant	Meat Plants	Poultry Plants	Meat/Poultry Plants	Total
Slaughtering	346	196	2	544
Processing	2,650	276	2,202	5,128
Slaughtering and processing	1,078	138	324	1,540
Subtotal	4,074	610	2,528	7,212
Talmadge-Aiken	167	6	85	258
TOTAL	4,241	616	2,613	7,470

Federally Inspected Plants by State or Territory

Table 2 presents the number of federally inspected meat, poultry, and combination meat/poultry plants that

operated under Federal inspection in each State or U.S. Territory as of September 30, 1982.

TABLE 2

State or Territory	Meat Plants	Poultry Plants	Meat/Poultry Plants	Total
Alabama	19	25	16	60
American Samoa	1	--	--	1
Arizona	19	--	11	30
Arkansas	78	39	47	164
California	383	63	321	767
Colorado	99	6	46	151
Connecticut	74	8	43	125
Delaware	4	6	2	12
District of Columbia	13	5	6	24
Florida	54	6	36	96

TABLE 2 (Continued)

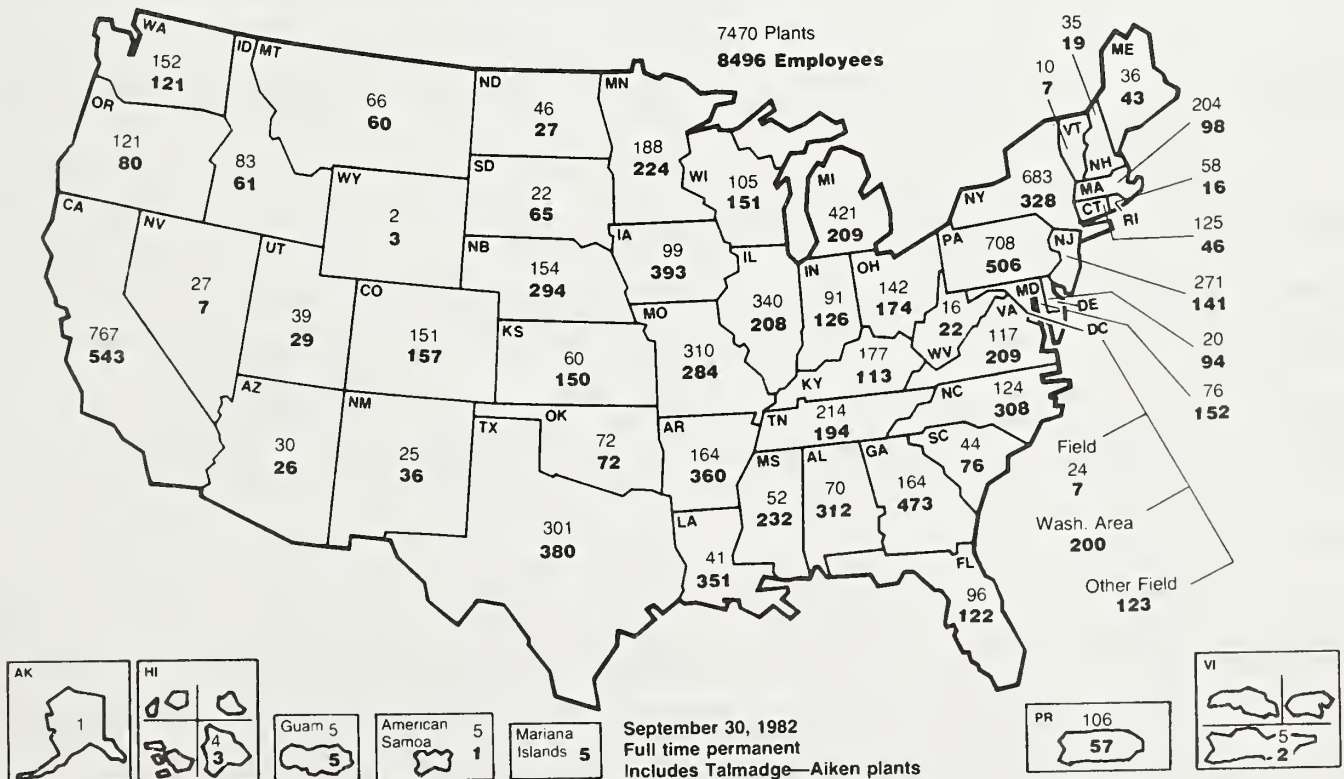
State or Territory	Meat Plants	Poultry Plants	Meat/Poultry Plants	Total
Georgia	33	44	32	109
Guam	2	--	3	5
Hawaii	1	--	1	2
Idaho	48	--	35	83
Illinois	206	16	91	313
Indiana	47	16	25	88
Iowa	62	6	31	99
Kansas	36	1	23	60
Kentucky	115	6	56	177
Louisiana	25	4	12	41
Maine	16	3	17	36
Mariana Islands	1	--	4	5
Maryland	28	13	14	55
Massachusetts	111	19	74	204
Michigan	315	5	101	421
Minnesota	56	21	111	188
Mississippi	10	19	12	41
Missouri	183	30	97	310
Montana	22	--	44	66
Nebraska	90	8	56	154
Nevada	7	3	17	27
New Hampshire	16	3	16	35
New Jersey	151	13	107	271
New Mexico	9	--	13	22
New York	382	30	271	683
North Carolina	36	24	22	82
North Dakota	31	--	15	46
Ohio	82	12	47	141
Oklahoma	31	3	18	52
Oregon	88	3	30	121
Pennsylvania	471	51	186	708
Puerto Rico	73	2	31	106
Rhode Island	36	6	16	58
South Carolina	22	10	12	44
South Dakota	14	3	5	22

TABLE 2 (Continued)

State or Territory	Meat Plants	Poultry Plants	Meat/Poultry Plants	Total
Tennessee	125	15	74	214
Texas	154	20	123	297
Utah	12	5	15	32
Vermont	3	--	7	10
Virginia	30	16	28	74
Virgin Islands	2	--	3	5
Washington	87	9	56	152
West Virginia	7	2	7	16
Wisconsin	53	11	41	105
Wyoming	1	--	1	2
SUBTOTAL	4,074	610	2,528	7,212
Talmadge-Aiken Plants	167	6	85	258
TOTAL	4,241	616	2,613	7,470

Figure 2

Federally Inspected Plants and Field Employees by Location



Number of Livestock Federally Inspected 1980-82

Table 3 and Figure 3 summarize the number of meat animals inspected at slaughter in federally inspected plants in fiscal years 1980-1982. The species listed are those legally classified as meat food animals under the Federal Meat Inspection Act.

Figure 3

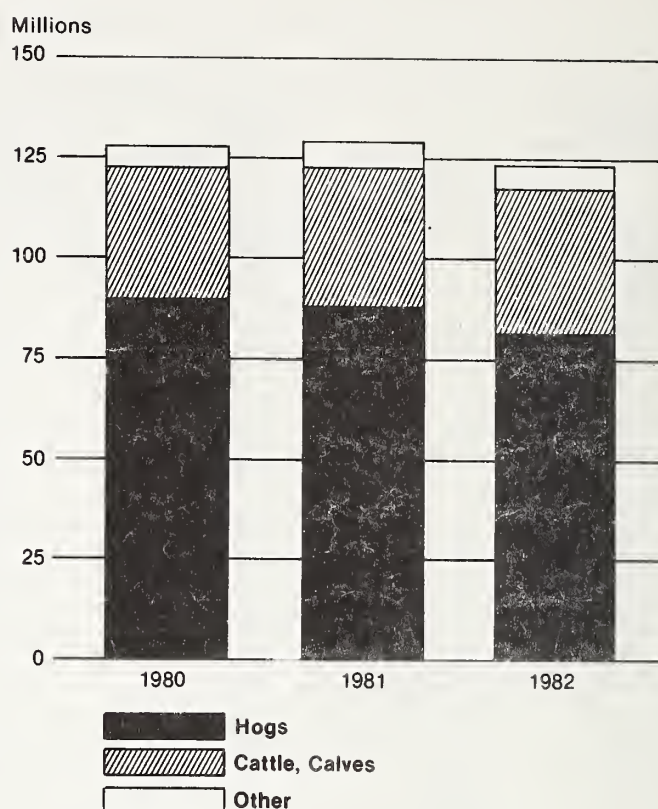


TABLE 3

SPECIES	1980	1981	1982
(THOUSANDS)			
Cattle	30,883	32,899	33,261
Calves	2,252	2,383	2,647
Subtotal	33,135	35,282	35,908
Swine	90,038	88,158	80,594
Goats	115	79	79
Sheep & Lambs	5,087	5,672	5,972
Equines	339	281	192
Subtotal	5,541	6,032	6,243
TOTAL	128,714	129,472	122,745

Number of Poultry Federally Inspected 1980-82

Table 4 and Figure 4 summarize the number of poultry inspected at slaughter in federally inspected plants during fiscal years 1980 through 1982.

The species listed are legally classified as poultry for food purposes by the Poultry Products Inspection Act, except for the category "Other." That category includes rabbits and poultry species inspected under voluntary inspection programs. The Department is reimbursed for the costs of such voluntary inspection.

Figure 4

Billions
of Birds

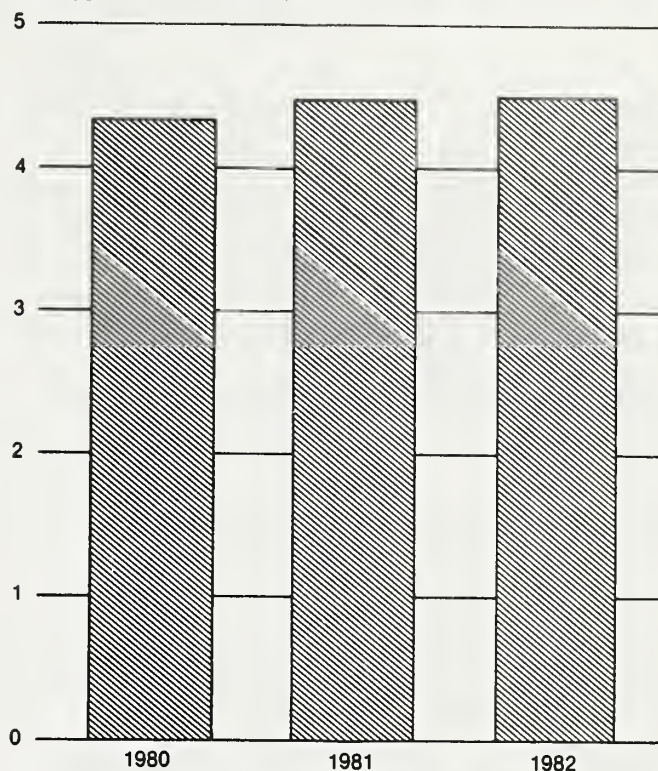


TABLE 4

CLASS	1980	1981	1982
(THOUSANDS)			
Young chickens	3,930,793	4,058,280	4,079,196
Mature chickens	204,409	205,374	196,111
Fryer-roaster turkeys	9,930	9,353	6,309
Young turkeys	147,952	153,233	153,602
Old turkeys	1,334	1,381	1,245
Ducks	16,951	17,924	19,404
Other	1,572	1,446	984
TOTAL	4,312,941	4,446,991	4,456,851

TABLE 5

Animals Condemned, Fiscal Year 1982

	Inspected	Condemned	Percent of those inspected
Cattle	33,260,932	121,350	.36
Calves	2,647,362	37,788	1.43
Swine	80,593,850	247,858	.31
Goats	79,291	1,224	1.54
Sheep	5,971,542	57,109	.96
Equine	192,207	926	.48
Total Meat	122,745,184	466,255	.38
Total Poultry	4,456,851,000	43,305,362	.97

Processed Meat and Poultry Products
Federally Inspected 1980-82

Table 6 and Figure 5 summarize the Federal inspection of processed meat and poultry products during fiscal years 1980-1982. The weight figures represent the total weight of finished products, including ingredients other than meat or poultry. The figures reflect some multiple counting of complex processed products, which may require inspection at several points during processing.

Figure 5

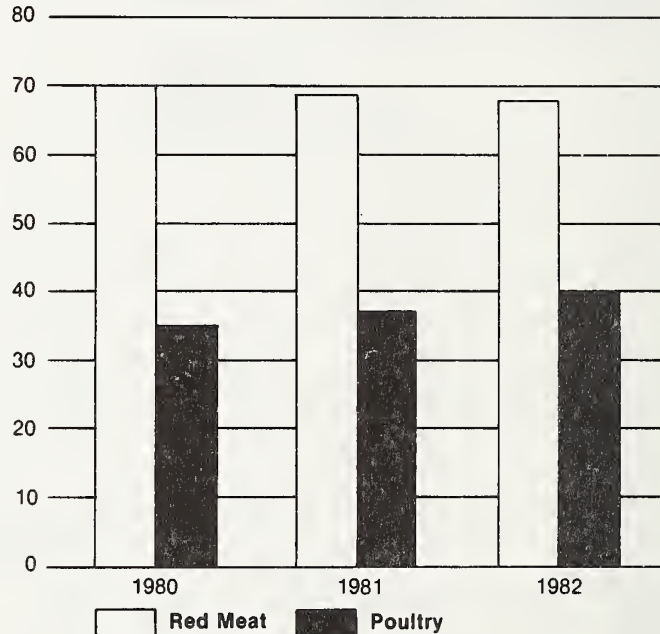
Billions
of Pounds

TABLE 6

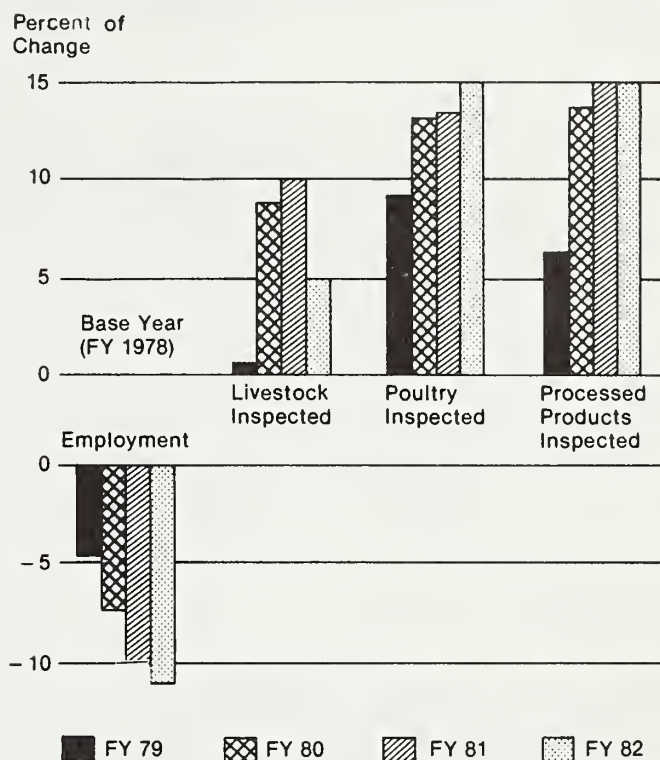
PRODUCT	1980	1981	1982
(MILLION POUNDS)			
Meat products	70,110	68,695	68,323
Poultry products	34,614	37,217	39,521
TOTAL	104,724	105,912	107,844

Federal Inspection Activities and Federal Employment of Inspection Personnel 1979-82

As Figure 6 illustrates, the inspection workload has increased since 1978, but Federal employment of inspection personnel has actually decreased during that period. FSIS has been able to achieve this reduction in employment by making program improvements, most notably by implementing a series of new post-mortem inspection procedures.

Figure 6

Changes in Federal Inspection and MPI Employment Level



Prior Label Approval

Table 7 summarizes the number of meat and poultry product labels that were reviewed and either approved or not approved by the Standards and Labeling Division of Technical Services during fiscal year 1982.

TABLE 7

Activity	Number
Labels approved	110,642
Labels not approved	19,032
Total labels submitted	129,674

Facilities and Equipment Review

Table 8 summarizes the number of facilities and equipment specifications that were reviewed by the Facilities, Equipment and Sanitation Division of Technical Services during fiscal year 1982.

TABLE 8

Activity	Number
Blueprints of plants	2,823
Drawings of equipment	1,889

Samples Analyzed by FSIS Laboratories

Table 9 summarizes laboratory analyses of meat and poultry samples by the Science Program during fiscal year 1982.

Of the samples, approximately 113,000 were taken from processed products such as hams, sausages, cured meats, and similar items.

TABLE 9

Category of Samples and Analyses	Total
Food chemistry	98,954
Food microbiology and species	16,228
Chemical residues	31,414
Antibiotic residues	17,027
Pathology	12,800
Food additives and non-foods	12,510
Serology	6,141
TOTAL	195,074

Inspection Training

Table 10 illustrates the number of persons trained by the Training Division of Technical Services during fiscal years 1981 and 1982.

The participants include Federal employees, State employees, university personnel, and employees of foreign governments.

TABLE 10

Persons trained	FY 1981	FY 1982
Federal employees	557	770
State employees	15	24
University and foreign personnel	2	22
TOTAL	574	816

Table 11 illustrates the number of employees who were reached by correspondence courses and audiovisual

programs distributed by FSIS training officials during fiscal years 1981 and 1982.

TABLE 11

Type of training	FY 1981	FY 1982
Correspondence courses (total)	1,542	1,704
Basic educational skills	1,057	1,169
Technical subjects	485	535
Audiovisual programs	4,173	1,721

Compliance Activities

Approximately 14,000 meat and poultry product handlers are periodically reviewed by Compliance officers. Adjustable risk categories determine the frequency of scheduled reviews;

additional reviews are conducted randomly. Total reviews for fiscal year 1982 numbered over 42,400. Table 12 summarizes related enforcement actions.

TABLE 12

Action	Number	Pounds
Detention of suspect product	651	6,753,400
Monitoring of product recalls	9	311,800
Court seizures initiated by Compliance	4	31,000
Irregularities reported to inspection supervisors	1,039	
Cases prepared by Compliance	592	
Cases referred to Inspector General	14	
Cases requiring consultation with General Counsel	116	
Letters of warning issued	845	

State Program Data

Table 13 summarizes the number of States at the end of fiscal year 1982 with intrastate inspection programs for meat (27) and poultry (23); the number of State program employees as of September 30, 1982; and Federal funding assistance expended by States during fiscal year 1982. "M" after the name of the state indicates that the State conducted a meat inspection program; "M & P" indicates that the State conducted meat and poultry inspection programs.

In order to continue operating State inspection programs for intrastate plants, and in order to continue receiving Federal funding assistance, States must maintain inspection requirements at least equal to those of the Federal program. (See Part I for a discussion of "at least equal to" inspection.) During 1982, 1,406 intrastate plants were reviewed by field supervisors in accordance with requirements of the Federal inspection laws. Most of these reviews occurred between October 1981 and June 1982. Reviews in the fourth quarter of 1982 were curtailed due to travel restrictions imposed to keep FSIS within its allotted travel ceiling.

TABLE 13

STATE INSPECTION PROGRAM

State	Official			Plants		Employees (Staff-years)			Budget	
	Meat			Poultry		Full-time	(Part-time)	Total	Federal Funding Assistance Expanded Estimate	FY 1982
	Meat	Poultry	Meat	Exempt Poultry	Total					
Alabama M&P	104	8	52	0	164	67	2.0	69.0	785,461	
Alaska M&P	16	0	2	0	18	9	10.0	19.0	257,011	
Arizona M&P	55	8	36	0	99	31	2.0	33.0	465,340	
Delaware M&P	8	1	3	0	12	11	3.0	14.0	171,125	
Florida M&P	283	7	79	0	369	140	0.0	140.0	1,702,573	
Georgia M 1/	169	---	61	---	230	127	2.5	129.5	1,731,665	
Hawaii M&P	72	6	1	0	79	47	1.0	48.0	691,020	
Illinois M&P	524	27	50	0	601	189	3.3	192.3	2,293,674	
Indiana M&P	172	18	64	0	254	106	1.0	107.0	1,414,226	
Iowa M&P	196	9	219	0	424	46	0.0	46.0	679,259	
Kansas M&P	174	17	42	5	238	79	7.5	86.5	1,015,233	
Louisiana M&P	163	0	78	0	241	117	23.0	140.0	*1,555,007	
Maryland M&P	51	7	23	7	88	44	6.0	50.0	687,863	
Michigan M 2/	354	---	54	---	408	125	0	125.0	37,804	
Mississippi M&P	90	3	24	3	120	82	4.0	86.0	883,438	
New Mexico M&P	42	1	33	1	77	14	2.0	16.0	238,639	
North Carolina M&P	224	19	113	0	356	153	33.0	186.0	1,857,072	
Ohio M&P	369	46	141	22	578	205	9.0	214.0	2,728,029	
Oklahoma M&P	112	15	131	1	259	93	1.3	94.3	1,377,407	
Rhode Island M&P 3/	26	4	4	0	34	5	6.0	11.0	---	
South Carolina M&P	103	11	0	0	114	62	25.0	87.0	712,190	
Texas M&P	513	10	93	---	685	30	0.0	30.0	271,601	
Utah M 1/	41	---	162	0	207	273	0.0	273.0	3,516,485	
Vermont M&P	26	0	66	---	107	29	17.3	46.3	454,232	
Virginia M&P	27	3	161	7	193	15	2.0	17.0	217,754	
West Virginia M 1/	52	---	62	2	114	55	4.5	59.5	*802,278	
Wisconsin M&P	307	13	177	0	497	36	0.0	36.0	515,054	
Wyoming M&P 4/	25	0	39	0	64	12	7.0	111.0	1,616,646	
TOTAL	4,349	233	2,001	48	6,631	2,306	173.4	2,479.4	28,678,086	
6/										
California 5/	---	---	430	19	449	18	0.0	18.0	63,562	
Minnesota 2/	---	---	434	10	444	38	0.0	38.0	---	

- 1/ Poultry program under Federal jurisdiction.
 2/ Michigan meat inspection program designated 10/3/81.
 3/ Rhode Island meat and poultry inspection program designated 10/1/81.
 4/ Wyoming does not accept Federal funds for inspection program.
 5/ Official plants in California and Minnesota are under Federal jurisdiction. Custom exempt facilities are reviewed under State jurisdiction. Minnesota did not accept Federal funds during FY 1982.
 6/ Funds shown exclude the dollars for reimbursable overtime for T/A plants. These costs are federally funded at 100%.

Dates USDA Assumed Intrastate Inspection

Table 14 lists the dates the Department
assumed inspection in designated
States.

TABLE 14

State	Meat	Poultry
Arkansas	6-1-81	1-2-71
California	4-1-76	4-1-76
Colorado	7-1-75	1-2-71
Connecticut	10-1-75	10-1-75
Georgia		1-2-71
Idaho	7-1-81	1-2-71
Kentucky	1-14-72	7-28-71
Maine	5-12-80	1-2-71
Massachusetts	1-12-76	1-12-76
Michigan	10-3-81	1-2-71
Minnesota	5-16-71	1-2-71
Missouri	8-18-72	8-18-72
Montana	4-27-71	1-2-71
Nebraska	10-1-71	7-28-71
Nevada	7-1-73	7-1-73
New Hampshire	8-7-78	8-7-78
New Jersey	7-1-75	7-1-75
New York	7-16-75	4-11-77
North Dakota	6-22-70	1-2-71
Oregon	7-1-72	1-2-71
Pennsylvania	7-17-72	10-31-71
Rhode Island	10-1-81	10-1-81
South Dakota		1-2-71
Tennessee	10-1-75	10-1-75
Utah		1-2-71
Washington	6-1-73	6-1-73
West Virginia		1-2-71

Talmadge-Aiken Plants

Table 15 presents the number of meat and poultry plants that were inspected under Talmadge-Aiken agreements as of September 30, 1982.

The Department is responsible for inspection in such plants. However, Federal inspection is carried out by State employees.

TABLE 15

State	Meat Plants	Poultry Plants	Combination Plants	Total
Alabama	6	--	4	10
Alaska	1	--	--	1
Delaware	7	--	1	8
Georgia	39	--	15	54
Hawaii	2	--	--	2
Illinois	22	1	4	27
Indiana	1	--	3	4
Maryland	9	1	11	21
Mississippi	8	--	3	11
New Mexico	1	--	2	3
North Carolina	34	1	7	42
Ohio	--	1	--	1
Oklahoma	6	--	14	20
Texas	3	--	1	4
Utah	3	--	4	7
Virginia	25	2	16	43
TOTAL	167	6	85	258

III: Foreign Program Activities

The information in Part III is presented on a calendar year basis, as required by law.

The data relates to foreign meat plants and meat imports. Although no formal report on poultry product imports is required by the Poultry Products Inspection Act, it should be noted that these imports are controlled under regulations virtually identical to those applied to meat imports. Only

limited quantities of poultry products, mainly specialty items, are imported into the United States. Canada, France, Hong Kong, and Israel are eligible to export poultry products to the United States.

An explanation of the procedures used by the Foreign Programs Division in reviewing foreign plants is included in Part I.

Countries Eligible to Export to United States

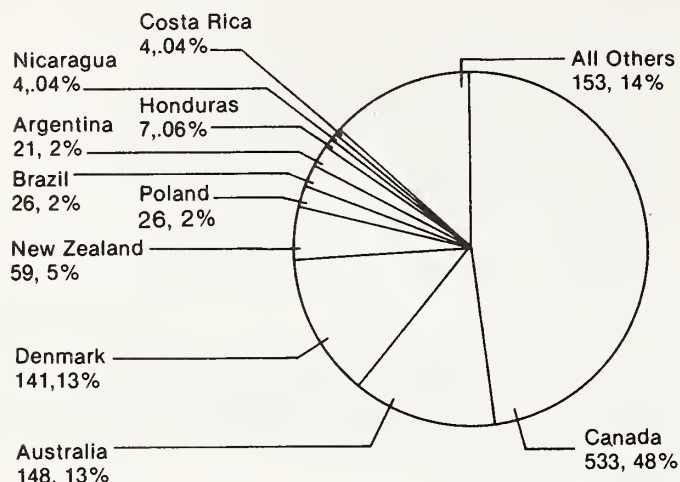
Only those countries which have meat inspection systems with standards at least equal to those of the U.S. meat inspection program are permitted to ship meat to the United States. There were 45 such countries at the beginning of 1982.

The following countries are eligible to export meat and meat products to the United States:

Argentina	France	Northern Ireland
Australia	Germany (Federal Republic)	Norway
Austria	Guatemala	Panama
Belgium	Haiti	Paraguay
Belize	Honduras	Poland
Brazil	Hungary	Romania
Bulgaria	Iceland	Scotland
Canada	Ireland (Eire)	Spain
Colombia	Italy	Sweden
Costa Rica	Japan	Switzerland
Czechoslovakia	Luxembourg	Taiwan
Denmark	Mexico	Uruguay
Dominican Republic	Netherlands	Venezuela
El Salvador	New Zealand	Yugoslavia
England and Wales	Nicaragua	
Finland		

Figure 7

Number of Plants in Leading Export Countries - 1,122



Number of Inspectors in Foreign Plants

There were 8,648 meat inspectors licensed by foreign countries to inspect meat and meat products prepared in foreign plants certified for export to the United States. This number varies from country to country, depending on the number of certified plants and the volume of U.S. imports from each country.

The inspection in certified plants is continuous during preparation of products destined for export to the United States, except for small-volume (nonslaughtering) processing operations controlled by patrol visits. Processing plants receiving patrol inspections use only products of animals slaughtered under continuous inspection.

The number of inspectors in certified plants, by country, during calendar year 1982 was as follows:

Argentina	333	Haiti	5
Australia	1,765	Honduras	39
Belgium	29	Hungary	31
Brazil	361	Iceland	16
Bulgaria	16	Ireland	90
Canada	1,464	Italy	16
Costa Rica	21	Mexico	12
Czechoslovakia	23	Netherlands	220
Denmark	1,215	New Zealand	1,665
Dominican Republic	9	Nicaragua	44
El Salvador	11	Panama	12
Finland	20	Poland	814
France	44	Romania	107
Germany (Federal Republic)	18	Switzerland	12
Guatemala	20	Taiwan	14
		Uruguay	107
		Yugoslavia	96

**Foreign Plants Authorized to Export
Products to United States, Summary
by Country**

Austria, Belize, Colombia, England,
Japan, Luxembourg, Northern
Ireland, Paraguay, Scotland, Spain,

Sweden, and Venezuela are not listed here
since they elected not to certify any
plants to the United States for the
calendar year 1982.

TABLE 16

Country	Authorized 01/01/82	Plants Removed	Plants Granted Authorization	Plants Reinstated	Authorized plants on 12/31/82
Argentina	22	17	2	14	21
Australia	163	34	15	4	148
Belgium	5	1	0	1	5
Brazil	25	6	5	2	26
Bulgaria	1	0	0	0	1
Canada	514	42	37	24	533
Costa Rica	4	7	0	7	4
Czechoslovakia	3	1	0	1	3
Denmark	138	5	8	0	141
Dominican Republic	4	4	0	2	2
El Salvador	2	0	0	0	2
Finland	0	0	3	0	3
France	19	0	5	0	24
Germany	8	0	1	0	9
Guatemala	3	1	1	1	4
Haiti	1	0	0	0	1
Honduras	7	3	0	3	7
Hungary	5	0	1	0	6
Iceland	3	1	0	1	3
Ireland	3	1	0	0	2
Italy	7	1	2	0	8
Mexico	3	0	1	0	4
Netherlands	26	3	7	1	31
New Zealand	60	4	3	0	59
Nicaragua	4	1	1	0	4
Panama	2	5	1	3	1
Poland	26	0	0	0	26
Romania	4	0	1	0	5
Switzerland	13	5	2	0	10
Taiwan	1	0	0	0	1
Uruguay	13	2	4	1	16
Yugoslavia	12	0	0	0	12
TOTAL	1,101	144	100	65	1,122

Plants Removed from Authorized List, by Country

Reasons for withdrawal include normal attrition, plant management decision to withdraw from U.S. market, or

determination by foreign government that plants do not comply with U.S. standards.

TABLE 17

COUNTRY	Complies with FMIA	Did Not Comply w/FMIA	Not Reviewed by USDA. Compliance w/FMIA Undetermined	Total Plants Removed
Argentina	0	14	3	17
Australia	24	3	7	34
Belgium	0	1	0	1
Brazil	1	5	0	6
Canada	3	32	7	42
Costa Rica	5	2	0	7
Czechoslovakia	0	0	1	1
Denmark	1	0	4	5
Dominican Republic	2	2	0	4
Guatemala	0	1	0	1
Honduras	1	2	0	3
Iceland	0	1	0	1
Ireland	0	0	1	1
Italy	0	1	0	1
Netherlands	0	2	1	3
New Zealand	0	1	3	4
Nicaragua	0	1	0	1
Panama	0	5	0	5
Switzerland	4	1	0	5
Uruguay	0	1	1	2
TOTAL	41	75	28	144

Plants Visited by FSIS Reviewers and
Removed for Failure to Meet USDA
Standards

Table 18 includes all foreign plants
actually visited by USDA inspectors

and found not in compliance with the
Federal Meat Inspection Act

TABLE 18

Country	Inspection Deficiencies	Sanitation Deficiencies	Construction and Equipment Deficiencies	Adulterated Product	Total Plants Rejected (May include more than one Deficiency)
Argentina	5	14	2	0	14
Australia	1	3	1	0	3
Belgium	1	0	0	0	1
Brazil	2	5	4	0	5
Canada	24	30	26	0	32
Costa Rica	1	2	2	0	2
Dominican Republic	2	2	2	0	2
Guatemala	1	1	1	0	1
Honduras	2	2	2	0	2
Iceland	0	0	1	0	1
Italy	1	1	1	0	1
Netherlands	2	1	0	0	0
New Zealand	1	0	1	0	1
Nicaragua	1	1	1	0	1
Panama	4	4	4	0	5
Switzerland	0	1	0	0	1
Uruguay	0	1	1	0	1
TOTAL	48	68	49	0	75

Inspection of Meat Products on Entry

A meat inspection certificate issued by the responsible official of the exporting country must accompany each shipment of meat offered for entry into the United States. The certificate identifies the product by origin, destination, shipping marks, and amounts. It certifies that the meat comes from veterinary ante-mortem and post-mortem inspection; that it is wholesome, not adulterated or misbranded; and that it is otherwise in compliance with U.S. requirements.

To assure the certifications made by foreign officials are correct, USDA inspectors at the ports of entry and at destination points of inspection inspect each lot of imported meat and poultry products.

A description of each lot arriving at U.S. ports is entered into the Automated Import Information System (AIIS) computer. This system centralizes inspection and shipping information from all ports, and allows FSIS to set the inspection requirements based on the compliance history of each establishment. Information stored in the system includes:

- Amount of product offered from each establishment and the amount refused entry.

- Results of samples tested for pesticides, hormones, heavy metals, antibiotics, and other drug analyses.

- Results of samples tested for excess water, fat, percent of meat, fillers (non-fat dry milk, soys, and other flours), net weight, and species verification.

- Results of inspections for contamination, processing defects (bone, skin, and glands), off-condition, and pathological defects.

- Results of samples analyzed for maximum internal temperature or subjected to incubation (to assure product stability and prevent the introduction of foreign animal diseases).

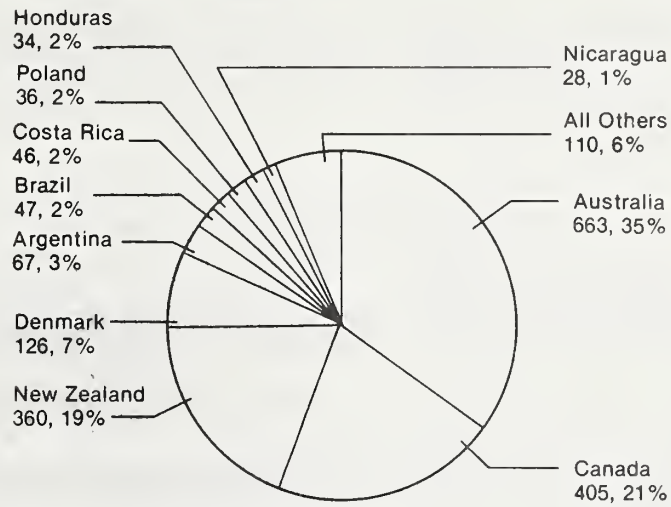
To assure that representative samples are selected, statistical sampling plans are applied to each lot of product to be inspected. The sampling plans and criteria for acceptance or rejection of imports are the same as those used for U.S. federally inspected meat.

Although the sampling plans are generated by the AIIS to guide the inspection of imported lots, an inspector may hold product and require additional samples or inspection procedures where it is considered necessary. As a further check, imported meat which is subsequently used in domestic processed products receives additional examination in U.S. plants.

Figure 8

Volume of Product by Leading Export Countries

Volume figures in millions

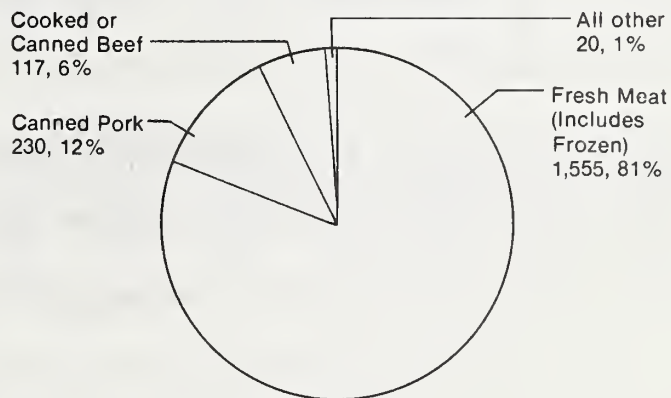


Total Pounds Imported: 1,921,641,672

Figure 9

Types of Imported Product

Volume figures in millions



Total Pounds Imported: 1,921,641,672

Product Passed for Entry

Table 19 shows the total pounds of products imported into the United States from each eligible foreign country and itemizes each major category of products permitted entry, January through December 1982.

TABLE 19

Country of Origin	Pounds of Fresh Meat and Edible Organs						
	Manufacturing	Carcasses and Cuts	Head Meat and Tongue	Edible Organs	Manufacturing	Carcasses and Cuts	Edible Organs
Argentina	0	0	0	0	0	0	0
Australia	569,823,881	79,217,463	330,200	39,031	7,182,777	901,081	193,710
Belgium	0	0	0	0	0	0	0
Brazil	0	0	0	0	0	0	0
Canada	84,841,123	36,699,948	1,796,741	238,414	75,527	467,610	164
Costa Rica	31,286,966	14,282,998	3,240	0	162,482	4,958	0
Czechoslovakia	0	0	0	0	0	0	0
Denmark	1,234,712	209,107	0	0	0	0	0
Dominican Republic	5,504,045	4,845,400	0	0	0	0	0
El Salvador	1,905,706	748,377	0	0	0	0	0
France	0	0	0	0	0	0	0
Germany	0	0	0	0	0	0	0
Guatemala	4,314,825	1,901,867	0	0	0	0	0
Haiti	910,080	29,266	0	0	0	0	0
Honduras	21,092,895	12,656,599	13,903	13,467	0	0	0
Hungary	0	0	0	0	0	0	0
Iceland	0	0	0	0	0	0	0
Ireland	3,859,353	16,422	0	0	0	0	0
Italy	0	0	0	0	0	0	0
Mexico	404,533	86,813	0	0	0	0	0
Netherlands	0	0	0	0	0	0	0
New Zealand	303,518,379	30,788,549	180,981	0	6,140,285	3,068,231	273,015
Nicaragua	17,775,356	10,326,381	0	0	0	0	0
Panama	3,278,626	1,625,460	0	0	0	0	0
Poland	0	0	0	0	0	0	0
Romania	0	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0	0
Taiwan	0	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0	0
Yugoslavia	0	0	0	0	0	0	0
TOTAL	1,049,750,480	193,434,650	2,325,065	290,912	13,561,071	4,441,880	466,889

TABLE 19 (Continued)

Country of Origin	Pounds of Fresh Meat and Edible Organs				Pork--	
	Manufact- uring	Mutton and Lamb-- Carcasses and Cuts	Edible Organs	Manufact- uring	Carcasses and Cuts	Edible Organs
Argentina	0	0	0	0	0	0
Australia	1,534,601	1,692,185	3,968	38,245	283,047	0
Belgium	0	0	0	0	0	0
Brazil	0	0	0	0	0	0
Canada	0	170,795	7	66,973,182	198,824,121	379,811
Costa Rica	0	0	0	42,000	0	0
Czechoslovakia	0	0	0	0	0	0
Denmark	0	0	0	636,797	5,038,530	0
Dominican Republic	0	0	0	0	0	0
El Salvador	0	0	0	0	0	0
France	0	0	0	0	0	0
Germany	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0
Haiti	0	0	0	0	0	0
Honduras	0	0	0	0	0	0
Hungary	0	0	0	0	0	0
Iceland	0	2,730	68,120	0	0	0
Ireland	0	0	0	0	0	0
Italy	0	0	0	0	0	0
Mexico	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0
New Zealand	729	15,432,922	0	0	0	0
Nicaragua	0	0	0	0	0	0
Panama	0	0	0	0	0	0
Poland	0	0	0	0	0	0
Romania	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0
Taiwan	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0
Yugoslavia	0	0	0	0	0	0
TOTAL	1,535,330	17,298,632	72,095	67,690,224	204,145,698	379,811

TABLE 19 (Continued)

Country of Origin	Cured Beef	Cured Pork	Sausage (Trichina-treated)	Cooked Beef (Restricted)	Other Cooked Beef	Misc.	Horse Meat
Argentina	199,438	0	0	0	31,044,926	1,838,600	0
Australia	0	0	0	0	1,674,768	216,612	0
Belgium	0	0	0	0	0	0	0
Brazil	61,200	0	0	0	7,262,089	366,159	0
Canada	0	2,504,473	0	0	30,437	8,367,712	0
Costa Rica	0	0	0	0	0	0	0
Czechoslovakia	0	0	0	0	0	0	0
Denmark	0	5,703,827	0	0	0	7,767,127	0
Dominican Republic	0	0	0	0	0	0	0
El Salvador	0	0	0	0	0	0	0
France	0	0	0	0	0	0	0
Germany	0	149,541	0	0	0	97,235	0
Guatemala	0	0	0	0	0	0	0
Haiti	0	0	0	0	16,750	74,693	0
Honduras	0	0	0	0	0	0	0
Hungary	0	17,928	0	0	0	477,641	0
Iceland	0	0	0	0	0	0	0
Ireland	0	0	0	0	0	43,580	0
Italy	0	0	0	0	0	0	0
Mexico	0	0	0	0	0	0	0
Netherlands	0	34,577	0	0	0	605	0
New Zealand	37,664	0	0	0	0	38,040	0
Nicaragua	0	0	0	0	0	0	0
Panama	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	0
Romania	0	3,672	0	0	0	147,525	0
Switzerland	0	1,572	0	0	0	21,036	0
Taiwan	0	0	0	0	0	0	0
Uruguay	0	0	0	0	309,609	0	0
Yugoslavia	0	0	0	0	0	0	0
TOTAL	298,302	8,415,590	0	0	40,338,579	19,456,565	0

TABLE 19 (Continued)

Country of Origin.	Pounds of Canned Meat					Picnic Hams
	Corned Beef	Other Beef	Ham-- Under 3 lbs.	Ham-- 3-6 lbs.	Ham-- Over 6 lbs.	
Argentina	31,498,375	1,841,172	0	0	0	0
Australia	6,115	0	0	0	0	0
Belgium	0	0	0	0	2,855,614	1,499,255
Brazil	35,172,635	3,868,617	0	0	0	0
Canada	0	254,196	0	30,240	1,998,722	0
Costa Rica	0	0	0	0	0	0
Czechoslovakia	0	0	0	0	3,025,398	332,640
Denmark	0	0	3,031,824	655,656	76,175,409	10,049,320
Dominican Republic	0	0	0	0	0	0
El Salvador	0	0	0	0	0	0
France	0	0	0	0	0	0
Germany	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0
Haiti	0	0	0	0	0	0
Honduras	0	0	0	0	0	0
Hungary	0	0	727,452	249,704	8,111,988	3,265,209
Iceland	0	0	0	0	0	0
Ireland	0	0	0	0	0	0
Italy	0	0	0	0	0	0
Mexico	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0
New Zealand	408,967	0	2,562,677	455,514	12,735,048	1,974,425
Nicaragua	0	0	0	0	0	0
Panama	0	0	0	0	0	0
Poland	0	0	870,942	5,205,666	23,073,362	4,606,185
Romania	0	0	0	36,400	3,140,393	2,006,288
Switzerland	0	0	0	0	0	0
Taiwan	0	0	0	0	941,377	367,284
Uruguay	2,994,792	100,825	0	0	0	0
Yugoslavia	0	0	226,995	0	22,911,913	2,729,322
TOTAL	70,080,884	6,064,810	7,419,890	6,633,180	154,969,224	26,829,928

TABLE 19 (Continued)

Country of Origin	Other Canned Pork	Chopped Ham Luncheon	Other Canned Meat	Total Pounds Passed for Entry
Argentina	0	0	361,050	66,783,561
Australia	0	899	0	663,138,583
Belgium	0	0	99,859	4,454,728
Brazil	0	0	0	46,730,700
Canada	0	1,061	1,612,264	405,266,548
Costa Rica	0	0	0	45,782,644
Czechoslovakia	0	0	0	3,358,038
Denmark	794,394	15,148,700	38,386	126,483,789
Dominican Republic	0	0	0	10,349,445
El Salvador	0	0	0	2,654,083
France	0	0	552,908	552,908
Germany	0	0	2,448	249,224
Guatemala	0	0	0	6,216,692
Haiti	0	0	0	1,030,789
Honduras	0	0	0	33,776,864
Hungary	1,249,848	93,336	1,417	14,194,523
Iceland	0	0	0	70,850
Ireland	0	0	117,123	4,036,478
Italy	0	0	73,804	73,804
Mexico	0	0	0	491,346
Netherlands	285,816	1,865,315	18,496	19,932,473
New Zealand	0	0	0	359,887,762
Nicaragua	0	0	0	28,101,737
Panama	0	0	0	4,904,086
Poland	337,380	1,442,494	0	35,536,029
Romania	721,827	923,143	0	6,979,248
Switzerland	0	0	15	22,623
Taiwan	0	0	0	1,308,661
Uruguay	0	0	0	3,405,226
Yugoslavia	0	0	0	25,868,230
TOTAL	3,389,265	19,474,948	2,877,770	1,921,641,672

Product Refused Entry

Table 20 shows the total pounds of products from each eligible country and itemizes each major category of imports refused entry and/or condemned, January through December 1982.

TABLE 20

Country of Origin	Pounds of Fresh Meat and Edible Organs					
	Manufacturing	Carcasses and Cuts	Head Meat and Tongue	Edible Organs	Manufacturing	Veal--Carcasses and Cuts
Argentina	0	0	0	0	0	0
Australia	2,495,873	119,948	36,000	0	374,640	0
Belgium	0	0	0	0	0	0
Brazil	0	0	0	0	0	0
Canada	904,064	160,397	162,840	0	0	0
Costa Rica	344,600	155,273	0	0	7,032	0
Czechoslovakia	0	0	0	0	0	0
Denmark	39,000	37,068	0	0	0	0
Dominican Republic	29,880	114,775	0	0	0	0
El Salvador	0	0	0	0	0	0
France	0	0	0	0	0	0
Germany	0	0	0	0	0	0
Guatemala	106,605	117,476	0	0	0	0
Haiti	0	0	0	0	0	0
Honduras	33,720	0	0	0	0	0
Hungary	0	0	0	0	0	0
Iceland	0	0	0	0	0	0
Ireland	40,200	0	0	0	0	0
Israel	0	0	0	0	0	0
Italy	0	0	0	0	0	0
Mexico	68,796	0	0	0	0	0
Netherlands	0	0	0	0	0	0
New Zealand	225,726	36,402	0	0	37,800	0
Nicaragua	0	0	0	0	0	0
Panama	1,200	89,920	0	0	0	0
Poland	0	0	0	0	0	0
Romania	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0
Taiwan	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0
Yugoslavia	0	0	0	0	0	0
TOTAL	4,289,664	831,259	198,840	0	419,472	0

TABLE 20 (Continued)

Country of Origin	Pounds of Fresh Meat and Edible Organs				
	-----Mutton and Lamb----- Manufact- Carcasses Edible uring and Cuts Organs	-----Pork----- Manufact- Carcasses uring and Cuts	Edible Organs		
Argentina	0	0	0	0	0
Australia	36,000	0	0	61	0
Belgium	0	0	0	0	0
Brazil	0	0	0	0	0
Canada	0	0	0	374,150	0
Costa Rica	0	0	0	0	0
Czechoslovakia	0	0	0	0	0
Denmark	0	0	0	85,470	0
Dominican Republic	0	0	0	0	0
El Salvador	0	0	0	0	0
France	0	0	0	0	0
Germany	0	0	0	0	0
Guatemala	0	0	0	0	0
Haiti	0	0	0	0	0
Honduras	0	0	0	0	0
Hungary	0	0	0	0	0
Iceland	0	13,956	1,440	0	0
Ireland	0	0	0	0	0
Israel	0	0	0	0	0
Italy	0	0	0	0	0
Mexico	0	0	0	0	0
Netherlands	0	0	0	0	0
New Zealand	0	49,978	0	0	0
Nicaragua	0	0	0	0	0
Panama	0	0	0	0	0
Poland	0	0	0	0	0
Romania	0	0	0	0	0
Switzerland	0	0	0	0	0
Taiwan	0	0	0	0	0
Uruguay	0	0	0	0	0
Yugoslavia	0	0	0	0	0
TOTAL	36,000	63,934	1,440	651,371	459,681
					0

TABLE 20 (Continued)

Country of Origin	Cured Beef	Cured Pork	Sausage (Trichina-treated)	Cooked Beef (Restricted)	Other Cooked Beef	Misc.	Horse Meat
Argentina	7,524	0	0	0	413,564	0	0
Australia	0	0	0	0	0	44,646	0
Belgium	0	0	0	0	0	0	0
Brazil	30,600	0	0	0	1,974	336	0
Canada	0	44,648	0	0	0	99,539	0
Costa Rica	0	0	0	0	0	0	0
Czechoslovakia	0	0	0	0	0	0	0
Denmark	0	4,422	0	0	0	108,523	0
Dominican Republic	0	0	0	0	0	0	0
El Salvador	0	0	0	0	0	0	0
France	0	0	0	0	0	0	0
Germany	0	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0	0
Haiti	0	0	0	0	0	32,970	0
Honduras	0	0	0	0	0	0	0
Hungary	0	0	0	0	0	0	0
Iceland	0	0	0	0	0	0	0
Ireland	0	0	0	0	0	0	0
Israel	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	0
Mexico	0	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0	0
New Zealand	0	0	0	0	0	0	0
Nicaragua	0	0	0	0	0	0	0
Panama	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	0
Romania	0	0	0	0	0	12,483	0
Switzerland	0	0	0	0	0	1,069	0
Taiwan	0	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0	0
Yugoslavia	0	0	0	0	0	0	0
TOTAL	38,124	49,070	0	0	415,538	299,566	0

TABLE 20 (Continued)

Country of Origin	Pounds of Canned Meat					
	Corned Beef	Other Beef	Ham-- Under 3 lbs.	Ham-- 3-6 lbs.	Ham-- Over 6 lbs.	Picnic Hams
Argentina	264,251	132,480	0	0	0	0
Australia	0	0	0	0	0	0
Belgium	0	0	0	0	0	42,840
Brazil	157,753	32,407	0	0	0	0
Canada	0	0	0	0	206	0
Costa Rica	0	0	0	0	0	0
Czechoslovakia	0	0	0	0	37,650	0
Denmark	0	0	600	108	434,732	162,362
Dominican Republic	0	0	0	0	0	0
El Salvador	0	0	0	0	0	0
France	0	0	0	0	0	0
Germany	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0
Haiti	0	0	0	0	0	0
Honduras	0	0	0	0	0	0
Hungary	0	0	0	0	0	19,800
Iceland	0	0	0	0	0	0
Ireland	0	0	0	0	0	0
Italy	0	0	0	0	0	0
Mexico	0	0	0	0	0	0
Netherlands	0	0	0	0	0	2,088
New Zealand	0	0	432	0	215,170	0
Nicaragua	0	0	0	0	0	0
Panama	0	0	0	0	0	0
Poland	0	0	0	15,780	197,710	20,267
Romania	0	0	0	0	199,534	237,628
Switzerland	0	0	0	0	0	0
Taiwan	0	0	0	0	33,693	0
Uruguay	0	0	0	0	0	0
Yugoslavia	0	0	0	0	173,030	28,616
TOTAL	422,004	164,887	1,032	15,888	1,291,725	513,601

TABLE 20 (Continued)

Country of Origin	Other Canned Pork	Chopped Ham Luncheon	Other Canned Meat	Total Pounds Refused Entry
Argentina	0	0	0	817,819
Australia	0	0	0	3,107,168
Belgium	0	0	813	43,653
Brazil	0	0	0	223,070
Canada	0	0	1,564	2,364,129
Costa Rica	0	0	0	506,905
Czechoslovakia	0	0	0	37,650
Denmark	2,220	83,548	2,006	994,709
Dominican Republic	0	0	0	144,655
El Salvador	0	0	0	0
France	0	0	3,388	3,388
Germany	0	0	0	0
Guatemala	0	0	0	224,081
Haiti	0	0	0	32,970
Honduras	0	0	0	33,720
Hungary	36,000	0	0	55,800
Iceland	0	0	0	15,396
Ireland	0	0	0	40,200
Italy	0	0	0	0
Mexico	0	0	0	68,796
Netherlands	0	34,180	0	251,870
New Zealand	0	0	0	349,906
Nicaragua	0	0	0	0
Panama	0	0	0	91,120
Poland	0	34,443	0	268,200
Romania	40,579	50,001	0	540,225
Switzerland	0	0	0	1,069
Taiwan	0	0	0	33,693
Uruguay	0	0	0	0
Yugoslavia	0	0	0	201,646
TOTAL	78,799	202,172	7,771	10,451,838

Reason for Rejection of Product

Meat and poultry shipments found unacceptable during routine import inspection are refused entry at the port. During 1982, adulteration with extraneous material was the principal defect found in fresh meat products.

In addition, shipments of meat and poultry products are sampled and subsequently tested for presence of biological residues. As in the FSIS domestic residue monitoring system, individual shipments of product are not required by regulation to be held pending laboratory test results. If a laboratory reports a residue violation on a monitoring sample, efforts are made to locate any part of the shipment that may have already entered commercial channels. Product recovered is returned to the owner and refused entry.

During 1982, 4,167 routine residue monitoring samples were collected and submitted for laboratory analysis. Of these, 2 were found to contain violative levels of biological residues.

Other defects for each product type are listed in order of their frequency as recorded during inspection.

Type of Imported Product and Reasons for Rejection

Fresh Beef and Veal

1. Adulteration with hair, bone, and extraneous material
2. Bruises and blood clots
3. Ingesta
4. Pathological lesions
5. Decomposition
6. Biological residues

Fresh Mutton and Lamb

1. Adulteration with wool, bone, and extraneous material
2. Pathological lesions
3. Ingesta
4. Bruises
5. Biological residues

Canned Beef

1. Unsound cans (flippers, springs, swellers, damaged seams)
2. Short weight
3. Adulteration with extraneous material
4. Noncompliance with standards of composition
5. Biological residues

Canned Pork and Other Canned Meat

1. Unsound cans
2. Adulteration with extraneous material
3. Short weight
4. Failure to meet composition standards
5. Undercooked
6. Biological residues

Cooked Beef

1. Insufficiently cooked (quarantine violation from foot-and-mouth infected countries)
2. Adulteration with extraneous material
3. Decomposition
4. Biological residues

Horsemeat (Fresh and Canned)

1. Adulteration with extraneous material
2. Noncompliance with standards
3. Container defects
4. Pathological lesions
5. Decomposition
6. Labeling marking
7. Biological residues

IV: Initiatives and Accomplishments

Inspection Improvements

FSIS is continuing to develop new procedures for inspecting meat and poultry that will improve the program and increase efficiency. With these new methods of inspection, the program will be better able to deal with ongoing changes in industry and livestock production.

The volume of product inspected by FSIS has steadily increased in recent years. At the same time, trends are occurring that permit changes in the way inspection is conducted. The technology developed for processing meat and poultry products has given plants significantly improved control of their operations and the inspection program can take advantage of this progress. Further, disease conditions in livestock are changing and diseases which were once prevalent are no longer a problem. Instead, inspectors must be alert to the presence of drug and chemical residues in meat and poultry.

The structure of the industry is changing as well. Large integrated slaughter and processing plants located in metropolitan areas have given way to separate facilities, with slaughter operations relocated near livestock-raising areas and new processing operations constructed in urban areas. New slaughter plants, especially for cattle, are more automated and can operate at much higher speeds than before.

These developments have set the stage for new inspection methods which increase inspector productivity and meet the needs of a modernized industry while continuing to provide a high level of consumer protection.

Livestock Inspection

In October 1982, revised staffing standards in cattle slaughter plants were finalized. The standards, which had been implemented as an interim rule in July 1981, allow workloads to be distributed more efficiently. The Agency is also testing more efficient slaughter inspection procedures for cattle to determine if additional positions can be eliminated on the faster, more modern slaughter lines.

Also in October, new swine inspection procedures and staffing standards for larger hog slaughtering plants were published as a final rule. The procedures involve the use of a mirror to observe all sides of the carcass without turning it and a greater reliance on visual, rather than manual, inspection of the internal organs to detect diseases. The new procedures significantly increase inspection productivity.

Poultry Inspection

During the last several years, in order to adapt to a growing and changing industry, FSIS has significantly increased the efficiency and effectiveness of poultry inspection. Most recently, the Agency designed, tested, and is now evaluating a new inspection procedure for broilers which will greatly increase production line speeds and also permit improved productivity for the Agency. The procedure places the responsibility for trimming carcasses on the plant, without direct USDA supervision. A USDA inspector verifies that the trimming was properly performed.

FSIS is exploring the possibility of flock testing as a time-saving supplement to poultry inspection. The Agency contracted with the Tuskegee Institute to study the feasibility of

predicting the level of disease conditions likely to occur at slaughter based on characteristics of the flock and its environment. Such an approach might enable FSIS to adjust the intensity of post-mortem inspection to the needs of a particular flock of birds. The final report of the study is being evaluated.

FSIS has completed tests on new, more efficient inspection procedures for fowl and turkeys and is planning to implement them in the near future.

Animal Disease Reporting System

A redesigned livestock disease reporting system was implemented in April 1982. The new system will provide a better estimate of the incidence and distribution of diseases in food animal populations. The data generated will be used to determine disease rates by region and to revise inspection procedures accordingly. For example, the elimination of inspection procedures for a particular disease may be possible in certain groups of animals in geographical areas where that disease rarely or never occurs. The system may also reveal the need for intensified procedures in some cases.

Quality Control Inspection

In traditional processing inspection, USDA inspectors work largely through direct observation and collection of samples of finished product to determine compliance with the regulations. The responsibility for ensuring plant compliance lies with the inspectors. Responding to the changing trends in meat and poultry processing, in the 1960's the Department began encouraging industry to develop partial quality control programs. More recently USDA expanded that concept with the development and implementation of the Total Quality Control (TQC) inspection program.

Total Quality Control Inspection

Over 120 meat and poultry processing plants are approved to participate in the Agency's TQC inspection program, which was implemented in 1980. Participation is voluntary, and FSIS works with trade organizations and individual plants to provide information and assistance in setting up quality control systems. A guidebook is available to assist smaller firms.

The TQC program enables FSIS to take advantage of the industry technology and make inspection more efficient. Plants have developed quality control systems to control costs and assure consistency and wholesomeness in their products. In the systems, plants collect data during all stages of production on such variables as plant sanitation, the condition of ingredients cooking times and temperatures, and finished product content and weight. In a good quality control system, a plant prevents problems during the processing operation, rather than having to detect them afterwards.

In approved TQC plants, the FSIS inspector monitors the plant quality control system to make sure it is operating correctly. Verification samples are taken for testing in USDA laboratories. If the inspector finds discrepancies in application of the system or between the plant's data and USDA findings, the plant is notified. If the problem is not corrected, or if a plant markets adulterated or mislabeled product, FSIS can withdraw approval of the plant for participation in the TQC inspection program.

In a 1982 survey of nine participating plants, FSIS found that the initial costs of implementing quality control inspection need not be great. These costs would include management time used in developing the plan and obtaining USDA approval, as well as the purchase of additional equipment. While the study also indicated quality control inspection can entail some

continuing costs, individual plant savings ranged from about \$150 to \$30,000 a year. In addition, most plants reported a significant increase in efficiency and productivity. Other reported benefits include improved product quality, uniformity, and consistency, and fewer customer complaints and returns of unsatisfactory product. Finally, a number of plants said that participation in the program more clearly defined industry's role in meeting USDA requirements. While the survey results afford some indication of industry experience to date, they do not necessarily represent the costs or benefits that other plants will incur. To obtain a broader picture of the costs and benefits of quality control inspection, FSIS is presently conducting a survey of all participating plants.

Partial Quality Control

Under FSIS partial quality control programs, quality specifications or control measures are established for given procedures, and precise methodologies for implementing the program are defined. In the plant, specific employees are responsible for ensuring that the quality control procedures are followed. By 1982, over 1,000 meat and poultry processing plants had instituted more than 2,300 partial quality control programs, including programs for net weight, nutritional labeling, and fat and added water controls.

Discretionary Processing Inspection

The Department testified before Congress in August to amend the meat, poultry, and egg inspection laws to provide authority for the Secretary of Agriculture to determine, on a plant-by-plant basis, the appropriate level of inspection in processing plants. The legislative change would allow a more efficient and economical allocation of inspection resources.

When the Federal Meat Inspection Act was passed in 1906, it was determined that the language authorizing the inspection of "all meat food products" called for an intensive system of inspection with Government inspectors in plants on a daily basis. Over the years, however, processing activities have become highly differentiated from slaughtering activities. In addition, improved methods of monitoring processing operations have also been developed. Today it is apparent that maintaining the same form of inspection in all processing plants, regardless of their product lines or procedures, is no longer an efficient use of inspection resources.

The level of inspection in plants would not automatically be reduced under the proposal. Rather, the intensity of inspection would be determined based on certain criteria. Factors to be considered by the Secretary in determining the level of inspection needed would include: the nature and frequency of the company's processing operations, the adequacy and reliability of its product monitoring systems, its history of compliance with inspection requirements, and other factors the Secretary deems appropriate.

A Strengthened Import Inspection Program

During 1981 and 1982, USDA was confronted with two cases in which adulterated imported meat products entered domestic channels of distribution. Also during that time, legislation was passed to ensure uniformity between domestic and foreign inspection standards. As a result, in 1982 FSIS accelerated its efforts to modernize import inspection and began a thorough review of all aspects of the program.

The first incident was the well-known 1981 scandal involving shipments of Australian boneless beef that had been adulterated with horsemeat and kangaroo meat. That problem began in August 1981

and was quickly contained. Within several days of discovering the adulteration, FSIS had located and impounded all cartons of Australian boneless beef in the United States for testing. Uninvolved lots were released for use, and contaminated lots were detained. In Australia, by the fall of 1981 the inspection program had instituted stringent controls over product in distribution channels. The Administrator and Deputy Administrator of FSIS have separately visited Australia since the problem surfaced to review the new inspection procedures and offer technical advice. Both expressed confidence in the measures Australia had taken to improve its inspection system.

The second, more recent episode involved forged export certificates and unwholesome product from Costa Rica. In March 1982, USDA removed Costa Rica's four meat slaughtering plants from its list of approved exporters. The Department then sent a review team to Costa Rica to help the government develop controls over meat prepared for export to the United States. In April, shipments from Costa Rica were resumed, but were subsequently suspended when further irregularities related to the issuance of inspection certificates were uncovered. USDA review teams continued to work with Costa Rican authorities; by September, three of the four Costa Rican plants had been recertified to ship product to this country.

The fourth plant was not recertified because of a Federal investigation in Miami involving the activities of the plant owner in connection with the operations of a U.S. importing and processing establishment. As a result of the investigation, a Miami grand jury indicted the owner and others for violations of inspection regulations in the operation of the U.S. establishment, including failure to remove product from the United States that was refused entry at U.S. ports. Although the owner challenged in court USDA's right to delist the Costa Rican plant, the court

ruled in favor of the Department. That ruling has been appealed. This decision was significant because it upheld USDA's authority to delist foreign plants when the integrity of plant management is in doubt. The plant was later relisted when the owner relinquished all control over the establishment.

The 1981 Farm Bill amended the Federal Meat Inspection Act to require that meat food products imported for human consumption be subject to the same inspection, sanitation, quality, species verification, and residue standards applied to domestic meat. On July 8, 1982, FSIS published a **Federal Register** notice proposing to amend the Federal meat inspection regulations to clarify that these standards and requirements apply to imported meat. During 1982, FSIS notified all exporting countries that they would be required to meet provisions of the Farm Bill relating to species and residue testing.

Strengthened Species Testing and Compliance Requirements

In response to the Australian crisis, in 1981 FSIS notified exporting countries of upgraded requirements to prevent the introduction of illegally prepared or unauthorized meat into export channels. All countries exporting to the United States must have program controls to maintain the integrity of product in distribution channels and prevent species substitutions. FSIS will have completed reviews of the control programs by July 1983. Australia, New Zealand, Canada, and several other countries have species verification programs; those countries are the largest exporters of boneless beef to the United States.

FSIS will verify foreign controls through species monitoring at U.S. ports of entry. Species monitoring was incorporated into port-of-entry inspection in November 1981; by December 1, 1982, FSIS had analyzed 1,286 samples under the monitoring program and had found no violations. The Agency is working to enhance analytic capabilities through the

development of rapid, on-site tests for species identification.

Improved Procedures for the Control of Refused-Entry Product

When the USDA investigation in Miami revealed that meat that had been refused entry into the United States had moved into U.S. distribution channels, FSIS acted immediately. On March 30, 1982, the Agency issued a bulletin to inspectors to strengthen procedures for identifying, controlling, and re-exporting of refused-entry product and on August 19, 1982, issued an interim rule in the **Federal Register** on the new procedures.

The most significant change is that FSIS now maintains security over all refused-entry product until it is either destroyed, converted to nonhuman food use, or exported. Responsibility for controlling the movement of refused-entry product had previously been shared with the U.S. Customs Service. FSIS has also eliminated stamping of imported lots as "inspected and passed" before inspection is complete and has increased the responsibility of industry for the legal disposal of refused-entry product.

Revised Basis for Evaluating Foreign Inspection Programs

In the past, FSIS emphasized reviews of individual plants as the basis for evaluating the acceptability of foreign inspection systems. As part of an ongoing effort, in 1981 the Agency issued guidelines and began collecting data for a systems approach to foreign program review. Under that program, FSIS will measure the ability of an exporting country to control seven key areas--biological residues, disease, misuse of food additives, gross contamination, microscopic contamination, economic fraud, and product integrity--and will develop risk profiles for each country in those areas. By December 1982, these evaluations were well under way.

Improvements in Port-of-Entry Inspection

In 1979, USDA established the Automated Import Information System (AIIS) as part of its program to upgrade import inspection. The AIIS receives and stores daily inspection results from all ports and compiles inspection histories for all establishments eligible to export to the United States. It assigns inspection levels and procedures based on established sampling rules and results of previous inspections, thereby enabling FSIS to increase the efficiency and effectiveness of inspection.

During 1982, FSIS contracted for review and revision of the AIIS as necessary to update the system and improve its efficiency. An "early warning" system to flag potential problems is being studied as a possible addition. An FSIS task force is also reviewing all aspects of the AIIS, including the concept of "skip lot" inspection, to determine if they meet today's needs. Further, in 1982 FSIS began a comprehensive review of all port-of-entry inspection procedures to determine where improvements may be needed.

Increased Detection and Control of Product with Violative Residues

In recent years USDA has made notable improvements in the residue program for imported meat. First, in 1979 port-of-entry residue testing was upgraded through a statistically sound sampling plan afforded by the AIIS. When a violative level of residues is found in a product, the AIIS automatically doubles the sampling rate for similar product from that country.

Second, in 1981 FSIS adopted stringent follow-up testing for product from plants when previous shipments contained violative residues. Previously, the Agency released such product if it was accompanied by a statement by a foreign country that it had been tested in the country of origin and found to meet U.S. require-

ments. Now FSIS holds any further shipments from such plants while the shipments are being tested; it releases each shipment only after receiving an acceptable laboratory analysis. This process continues until at least 15 consecutive shipments from the plant have passed residue testing. During 1982, FSIS found only one residue violation in imported product under its monitoring and other testing programs.

Third, it has begun a systematic review of foreign residue testing programs. This review is part of the systems review of foreign inspection programs discussed previously.

Organizational Changes

Recognizing the importance and interdependence of meat and poultry imports and exports, FSIS realigned the inspection program to create a new position of Deputy Administrator for International Programs. The Deputy Administrator has primary responsibility for formulating policy and coordinating USDA import and export programs.

Interstate Shipment of State-Inspected Product

In September 1981, USDA testified before a House subcommittee on a bill to permit the interstate shipment of meat and poultry inspected by State inspection programs. Present law prohibits its distribution across State lines.

The 1906 Federal Meat Inspection Act and the 1957 Poultry Products Inspection Act required Federal inspection of meat and poultry intended for distribution in interstate and foreign commerce. Under these laws, States were not required to inspect meat and poultry products intended for distribution in intrastate commerce.

However, the 1967 Wholesome Meat Act and the 1968 Wholesome Poultry Products Act amended these laws by requiring States to develop and effectively

enforce requirements for the inspection of meat and poultry products distributed in intrastate commerce that are "at least equal to" requirements of the Federal program.

The Department believes that the States with inspection programs have proven their ability to enforce inspection standards equal to those at the Federal level. The legislation would correct the inequities in the current laws without reducing the level of protection provided consumers.

Under the proposal, state-inspected products would be permitted to move in interstate, but not foreign commerce. In addition, state-inspected products moving in interstate commerce would be required to meet Federal requirements for marking, labeling, packaging, and ingredients.

Food Safety Reform

A national debate on food safety legislative reform emerged in 1981 as Members of Congress introduced bills to amend the Food, Drug, and Cosmetic Act and the three USDA inspection statutes. Since these laws were last revised, scientific and technological advancements have raised new questions about the level of human risk posed by certain substances, the level of risk that is acceptable, and the way these risks are assessed and managed.

To assist the Administration in the development of a position on the issue, the White House established the Working Group on Food Safety, comprised of representatives from FSIS, the Food and Drug Administration, and the Environmental Protection Agency. Throughout its deliberations, the Working Group has sought and carefully considered the views of consumer organizations, scientific groups, and the food industry.

The areas under review include: 1) how the food safety laws set priorities among substances to be regulated; 2) what "safe" means with respect to the regulation of food and substances in food; 3) the need for review of scientific issues by non-governmental advisory groups; 4) whether increased flexibility is needed to deal with carcinogens under the Delaney "anti-cancer" Clause; and 5) the need for consistency of food regulation among the responsible agencies.

The Working Group's final recommendations will be submitted to the White House for its further consideration.

Controlling Residues in Meat and Poultry

The Residue Avoidance Program

In 1981, FSIS and USDA's Extension Service (ES) began working with producer organizations to develop a new approach to the problem of drug and other chemical residues in animals--prevention. The approach is modeled after successful efforts in the past, which showed that a plan that combines cooperative education programs with enforcement is more effective than enforcement alone. The Residue Avoidance Program aims to encourage producers to make prevention a part of all stages of animal production.

FSIS transferred \$1.5 million to ES for 38 projects, which are being carried out by land grant colleges. Projects include studies of drug clearance in different types of animals, and farm management controls that prevent contamination. Many of the projects include educational components to pass findings on to producers.

FSIS and ES are collaborating on educational efforts as well. Slide shows are being distributed to Cooperative Extension Service agents to introduce residue avoidance concepts

to poultry, swine, and dairy farmers. The show for dairy farmers introduces the Live Animal Swab Test, which they can perform to check dairy cows, calves, and heifers for antibiotic residues prior to marketing. A new USDA guide book provides step-by-step instructions for the test, which gives results overnight. When the test shows no antibiotics, the animal can be sent to slaughter. When it shows antibiotics, the animal can be re-tested in a few days.

The slide show for dairy farmers also explains the problem of antibiotic and sulfa residues in young bull calves--born on the dairy farm and marketed shortly afterwards--and provides suggestions for marketing drug-free calves.

Drug Residues in Veal Calves

The problem of sulfa and antibiotic drug residues in one-week old veal calves sent to slaughter increased significantly in the past fiscal year. In 1982, FSIS recorded almost 1,000 violations from drug residues in these calves, as compared to just over 500 violations in 1981.

In response to the worsening situation, FSIS and other Government agencies, along with affected marketing and drug groups, formed a task force to identify the causes of the problem. The task force's preliminary efforts to discover contributing factors point to marginal management practices on some dairy farms.

For example, if a calf is not given colostrum--the first milk from the calf's mother--immediately after birth, its chances of contracting disease or an infection resulting in death increase significantly, since colostrum provides the calf with natural antibodies. Instead of ensuring that a calf receives colostrum, some farmers employ the easier practice of giving the calf antibiotic or sulfa medication, hoping that the drugs will prevent health problems.

Moreover, calves born during the colder months of the year are under more stress due to weather conditions that lower resistance to disease. Therefore, certain farms have lower survival rates for calves born in winter; and some dairy farmers believe that sulfa drugs or antibiotics are essential to assure calf survival.

In usual marketing practice, a calf is picked up from a farm within one or two days of its birth and sold to an auction market on the same day. The calf is frequently purchased by a packer at the auction market and sent directly to slaughter. This scenario does not allow for the drug withdrawal period and results in drug residue violations at the time of slaughter and condemnation of carcasses by USDA inspectors.

Through its Residue Avoidance Program, FSIS has awarded \$122,000 to three land grant universities for projects on ways to avoid drug residues in veal calves. These projects, on which the task force depends to alleviate the veal calf problem, will focus on acceptable drug treatment, management practices, and producer education programs. The projects will be completed in 1984.

Expanded Testing for Antibiotics at the Slaughterhouse

Under a new rule, USDA inspectors can use a rapid analytical test to screen all types of meat and poultry carcasses for traces of antibiotics. The rule expands the Swab Test on Premises (STOP) Program, which has been in place for dairy cows since 1979. The program not only speeds inspection but also enhances USDA's ability to assure the wholesomeness of meat and poultry.

In the STOP Program, inspectors check suspect carcasses at the plant and allow those found free of antibiotic residues to move into commerce without delay. In contrast, when STOP reveals antibiotics, inspectors collect tissue samples and send them to an FSIS laboratory for further testing. Carcasses are held at the plant for the

one-to-two weeks it takes for the inspector to receive results. When violative levels of antibiotics are confirmed in the laboratory, carcasses are condemned.

Model Residue Avoidance Agreement

USDA and the National Broiler Council entered into a residue avoidance agreement, which serves as a model for agreements with individual companies. Under the agreements, when company-conducted testing suggests that a residue problem may be present, they will inform USDA so that appropriate, joint preventive actions can be instituted. By sharing information, USDA and the industry can better ensure the safety and wholesomeness of food reaching American consumers.

The residue agreement reflects the poultry industry's demonstrated effectiveness in residue avoidance--nearly 100 percent of the Nation's broilers are produced by firms with residue control programs, which include residue testing of feed and of birds prior to slaughter. In this way, problems can be identified and corrected well before poultry enters consumer channels.

Streamlining Label Approval

In line with a number of other efforts to reduce operating costs to industry and Government, FSIS is proposing to allow field inspectors to approve many routine meat and poultry product labels now handled at Washington headquarters.

It is estimated that the new system would cut in half the number of labels now approved in Washington--some 100,000 each year. Also, pilot studies show that the USDA approval time would be reduced, on an average, from three weeks--the present system involving mailing forms to and from Washington--to less than an hour.

The proposal, announced May 21, 1982, would allow field inspectors to approve a number of label changes including labels for products with only one ingredient, previously approved labels which a company modifies slightly, and labels for which the Washington staff has already approved a preliminary sketch.

The proposal would also completely eliminate the requirement for USDA approval of some minor label changes-- such as a change in company name, or in coding or other non-critical information. If such changes in previously approved labels satisfy the plant inspector that the product will still be truthfully labeled, the packer need only supply a copy to the inspector before beginning use of the modified label.

While the assumption is that most plants will want to use it, the new system would be voluntary. Packers could use the in-plant approval method or apply to Washington for label approval. They would also retain the right to appeal the plant inspector's decision to Washington.

Sodium

While nutritionists are still unsure as to the exact relationship between sodium intake and hypertension, there is a consensus of informed opinion that reducing salt consumption is helpful in preventing high blood pressure. The average consumer has become more aware of the need to reduce sodium consumption too. Consequently, many manufacturers are voluntarily reducing levels of sodium in their products and listing sodium content on the labels.

At present, FSIS only requires sodium labeling on meat and poultry products that make specific nutritional claims such as "lower in salt" or "lightly salted." Considering the importance of the sodium issue, however, FSIS is

carrying out a 4-point sodium program ,to:

- Encourage industry to increase sodium labeling and marketing of meat and poultry products with lower sodium contents.

- Begin a research program to develop safe and palatable reduced-sodium meat and poultry products.

- Monitor the sodium content of products under FSIS jurisdiction.

- Provide information to the public about sodium.

FSIS has formed a task force to make recommendations on sodium policy, and is working closely with industry and other Government agencies. FSIS and USDA's Agricultural Research Service (ARS) have agreed that ARS will begin research on reducing the sodium content of processed meat and poultry products while maintaining product safety and quality.

The Agency also has taken steps to educate and inform consumers about the relationship between sodium and health, and how to reduce sodium in the diet. In cooperation with the Food and Drug Administration and the National Heart, Lung and Blood Institute, FSIS developed an educational pamphlet --"Sodium-Think About It"--for national distribution. The two agencies are preparing TV and radio public service announcements. FSIS is also mounting an experimental bus and subway sodium information campaign.

Proposed Protein Requirements for Cured Pork

On November 10, 1982, FSIS proposed regulating the amount of added water in cured pork products by requiring specified levels of protein. If adopted, this proposal would establish minimum protein requirements for the full range

of cured pork products now being marketed. These protein requirements would be based on the amount of added water remaining in a product at the time the consumer buys it. This proposal would expand the types of cured pork products that could be marketed and would allow more added water in some existing types, provided those products were accurately labeled. Each class of pork product would have a different minimum protein requirement.

Presently, FSIS restricts the amount of added water--in the form of curing solution--in cured pork products. But current regulations do not take into account new types of pork products made possible by recent advances in food technology.

This proposal would allow cured pork processors to market the varied types of cured pork products consumers prefer. Since FSIS could ensure stricter compliance under the proposed regulation, it also would provide greater protection for consumers against inaccurate product labeling and would protect the pork processing industry from unfair or deceptive practices.

Under the proposal, the labeling categories for cured pork products would not change from those used now. For example, under existing regulations a product labeled "Ham" may contain no added water, whereas a product labeled "Ham--Water Added" may contain up to 10 percent added water. Products labeled in this manner will still be marketed, provided they meet minimum protein criteria.

Amended Rules on Mechanically Separated Meat

In a deregulatory move on June 29, 1982, FSIS modified the composition and labeling requirements for mechanically separated meat. The Agency foresees that this action will facilitate the use of mechanically separated meat, while continuing to assure consumers

they have wholesome, unadulterated meat products that are properly labeled.

Under the revised regulations:

--The name of this product will be "mechanically separated (species)--MS(S)," for example, "mechanically separated beef." Previously, it was called "mechanically separated (species) product."

--The labels of products containing MS(S) must now list its presence only in the ingredients statements. Before, its presence also had to appear in a qualifying phrase next to the name of the finished product, for example, "Frankfurters with Mechanically Processed Beef Product."

--The labels of certain processed items containing the ingredient must list the amount of calcium in one serving of the finished product. Previously, the labels had to include the statement "Contains Up to To ____% Powdered Bone."

Responding to a July 1982 legal challenge of the MS(S) regulation by four public interest groups, USDA argued in the U.S. District Court for the District of Columbia that the regulation was lawful and should stand. The groups had asked the court to declare the regulation unlawful, contending that USDA did not follow proper procedures in promulgating the regulation and that product containing MS(S) was mislabeled and adulterated. The court ruled in favor of USDA in December 1982.

Mechanically separated meat is a relatively low-cost product that is made by placing carcasses or carcass parts, which usually have been hand-trimmed but still have some remaining meat, into specialized processing equipment. The parts are broken up and pushed under pressure against minute openings in the equipment, separating the remaining meat from the bone. These openings allow that meat, along with a very small amount of finely powdered bone and other tissue, to pass through.

This food source has been largely ignored because of regulatory requirements that are more restrictive than necessary to protect consumers. A USDA economic impact study found that the revised regulations could result in an annual net economic gain to consumers and producers of \$495 million and could create as many as 640 jobs.

Salmonella Control

In January 1982, FSIS began a special sampling program for cooked beef and corned beef in response to outbreaks of salmonellosis in the Northeast region. The Agency developed an education campaign for plant operators, stressing the importance of plant sanitation and safe handling practices. Educational materials for FSIS inspectors were also developed. In addition, FSIS distributed educational materials to workers in delicatessens, cafeterias, restaurants, and similar retail outlets handling delicatessen meats.

In July, in a continuing effort to control salmonella problems, FSIS tightened cooking requirements for cooked beef and corned beef produced in federally inspected plants. Although cooking requirements for such products were established by USDA in 1977, an investigation of more recent salmonella outbreaks indicated that meat processors either did not use the USDA-prescribed cooking time and temperature combinations or failed to maintain good sanitation practices. The new rules, which clarify and improve the previous requirements, help to further assure that cooked beef and corned beef products are safe and wholesome.

Consumer Response System

During 1982, FSIS received approximately 120 inquiries per month through its Consumer Response System. The system was originally a pilot program, operated only in the Agency's Washington, D.C., and California offices. In May, it was expanded nationwide, and since then has experienced a steady increase in the number of inquiries received each month. FSIS expects this trend to continue.

The thrust of the Consumer Response System is to provide consumers with a central source of information in case of problems or questions about the safety, wholesomeness, or labeling of meat and poultry products. Consumers can get answers to their questions by writing to FSIS Consumer Inquiries, room 1163-S, Washington, D.C. 20250, or calling (202) 472-4485 (not a toll-free number).

If a question is outside the Agency's jurisdiction the call is referred. FSIS tracks inquiries to make sure consumers get prompt and efficient service.

Children's Poster Contest

In 1982, FSIS began preparations for the third annual food safety poster contest for the Nation's children. The contest itself will take place February through April 1983. Judging is by an impartial panel, with winners to be announced in April.

The educational theme this year is "Look Before you Eat," with emphasis on basic food safety habits and the importance of reading food labels. Basic food safety includes safe shopping and safe food storage.

Instructional kits have been developed for teachers in some 76,000 public and private elementary schools across the United States. After teachers cover the materials with their classes, students create posters to show what they have learned.

Meat and poultry normally arrives at the retailer safe to eat and leaves there safe. Therefore, many of the more than 2 million cases of food poisoning that occur each year result from poor food handling practices--by adults and children alike. The children's poster contest is an essential part of the Agency's continuing commitment to educate the public about keeping food safe.

Advisory Committee on Meat and Poultry Inspection

In July, USDA's Advisory Committee on Meat and Poultry Inspection met with FSIS officials in San Francisco. The Committee discussed current policy issues affecting FSIS, including food safety, sodium, and product label approval.

The 17 members of the Committee, appointed by the Secretary of Agriculture in 1981, represent scientific and public health organizations, Federal and State government agencies, academic circles, and various private interest and trade groups.

Required by law, the Advisory Committee counsels USDA on matters affecting meat and poultry inspection programs. The Committee's charter was established in 1971 and later reestablished in 1978.

The Advisory Committee serves as USDA's link with outside groups. Every effort is made to gain national geographic distribution on the Committee, as well as a divergence of backgrounds and expertise, to achieve a broadly balanced membership. The Committee meets on a regular basis with FSIS officials to discuss proposed regulations and other issues and to advise the Agency on these issues.

Continuing Education Program

As the meat and poultry industry continues to increase its rate of production through the use of improved scientific techniques and sophisticated technologies, FSIS must increase the efficiency of inspection while maintaining its effectiveness. In 1983, the new Continuing Education Program will augment the Agency's present training program, enabling employees to better handle emerging issues and carry out their public health protection responsibilities.

The recently developed program takes an updated, long-range approach to education through an "open university" concept. FSIS and staff from Auburn University and the University of Tennessee developed learning objectives for the following areas relating to the job responsibilities of professionals within the Agency: 1) Public Health and Preventive Medicine, 2) Food Animal Production, 3) The Sciences, 4) Quality Systems, 5) Food Science and Technology, and 6) Management Science.

Participants will be supported in their costs for university-level course work applicable to more than 70 areas of study identified within the six "schools." Opportunities for guided individual study will also be available. Agency professionals who serve as directors for the schools are presently developing curriculum plans and a course catalog addressing the training objectives within each area.

Nuclear Emergency Preparedness

As a result of the 1979 accident at Three Mile Island, the President directed increased nuclear emergency planning and preparedness on the part of the Federal Government. Subsequent legislative mandates assigned responsibilities to Federal agencies in the event of nuclear incidents or accidents. Since 1980, FSIS assumed all responsibilities for radiological emergency planning and preparedness functions assigned to the Department.

In 1982, FSIS continued to support the expanded Federal Radiological Emergency Preparedness Program. In addition to commercial nuclear power plants, the program now covers incidents and accidents involving other licensed reactors and facilities, nuclear weapons, transportation, sabotage and terrorism, and other related areas. This support has included: reviewing and commenting on numerous State, county, and local plans; participating as Federal evaluators at scheduled exercises of State plans; serving on the Federal Radiological Preparedness Coordinating Committee and related subcommittees; and directing the USDA response in the event of a national radiological emergency.

Also in 1982, FSIS completely revised the USDA Radiological Emergency Preparedness and Response Plan to include all peacetime nuclear incidents. This plan will become part of the Federal Master Plan, which will outline Federal responsibilities in the event of a nuclear accident or incident and will satisfy Public Law 96-295.

FSIS has also participated in the planning, development, and execution of national defense exercises and exercises relating to peacetime nuclear incidents. In addition, the Agency has continued its leadership role with the Food and Agriculture Working Group, Emergency Mobilization Preparedness Board.

Regulatory Review

FSIS recently initiated a comprehensive, systematic regulatory review program. All existing FSIS regulations are scheduled for review during a 5-year period. The program involves a wide range of extensive studies on the appropriateness and effectiveness of FSIS regulations and their impact on the public. Each study concentrates on a specific section of the FSIS regulations and seeks to identify all associated benefits and costs. Review activities are also aimed at determining whether regulations are outdated or unnecessary, and whether they should be replaced by less expensive alternatives.

Industry and consumer views are essential elements in this process. Therefore, public input is actively sought and is used to evaluate and verify concerns related to regulatory impacts.

Current regulatory review activities deal with the prior label approval program, poultry slaughter regulations, and exemptions to the meat and poultry inspection regulations. FSIS also is working with the Office of Management and Budget on a regulatory cost accounting project. The results of these studies will highlight any regulatory changes that may be needed and will also assure that administrative decisions on regulatory actions are based on adequate information.

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